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MAY 2021
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Martha's May

GENTLE REMINDERS, HELPFUL TIPS, AND IMPORTANT DATES

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 **MAY DAY** Cut spring flowers for bouquets
2 ORTHODOX EASTER Go for a horseback ride	**3** Clean and organize flower-arranging tools	**4** Plant leek seedlings	**5** CINCO DE MAYO Make margaritas (see page 58)	**6** Polish silver flatware	**7** Deep-clean birdcages	**8** Nature walk with Jude and Truman
9 MOTHER'S DAY Brunch with Alexis, Jude, and Truman	**10** *Weight training* Plant trees	**11** *Yoga* Hand-trim boxwood shrubs	**12** Edge carriage roads around farm	**13** *Cardio and core* Friend Memrie Lewis's birthday	**14** *Weight training* Plant broccoli, cabbage, cauliflower, and kale seedlings	**15** Take dogs on a long walk around farm
16 Go for a hike	**17** *Weight training* Take photos of garden for blog	**18** *Yoga* Plant potatoes	**19** Make chicken schnitzel with dill and sesame (see page 78)	**20** *Cardio and core* Plant urns around the pool at Lily Pond	**21** *Weight training* Friend Steve Gerard's birthday	**22** Go for a horseback ride
23 Open pool and swim with Jude and Truman	**24** *Weight training* Harvest rhubarb and bake rhubarb-apple-almond cobbler (see page 67)	**25** *Yoga* Clip lilacs for arrangements	**26** Weed vegetable garden	**27** *Cardio and core* Prepare batch of homemade dog food	**28** *Weight training* Plant beans	**29** Skylands planting weekend
30 Colleague Meesha Diaz Haddad's and friend Lisa Wagner's birthdays	**31** MEMORIAL DAY Plant terraces at Skylands *Weight training*					

FLAVOR BOOSTER

When preparing leeks for a recipe, don't discard the green tops. Save them in the freezer to use in stock.

| MARTHA'S TIP |

HIDDEN TALENT

For the sweetest, tenderest leeks, Martha plants the seedlings in a trench, then "blanches" them by mounding the soil around the stems every few weeks until harvest time as they grow taller. Covering them prevents sunlight from reaching them, which yields paler, and therefore tastier, stalks.

ILLUSTRATIONS BY SARA BOCCACCINI MEADOWS

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KATE SEARS (RHUBARB CRUMBLE); CLAIRE TAKACS (GARDEN)

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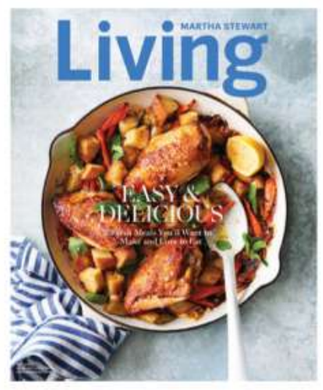

| ON THE COVER |

Bone-in breasts roast to juicy perfection on a bed of carrots, leeks, and bread cubes (see page 76). Photograph by David Malosh. Styling by Tanya Graff. Recipe by Greg Lofts.

JOHNNY MILLER (DOG); COURTESY OF MANUFACTURER (OIL); DANE TASHIMA (ENTRYWAY); RYAN LIEBE (WAFFLES)

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Going the Distance

I HAVE ALWAYS wanted to run a marathon, and now I have a pretty good idea of what that might feel like. This volume marks completion of a full calendar of issues created from home—and some unknown milepost along a long and winding road of being outside our offices for a year (so far). Looking back, I admire the can-do spirit of the way we started out those first few months. And as the months went by, we climbed challenging hills, weathered constantly changing conditions, and kept striding to make the best magazine we possibly could, while wondering and wondering when the finish line might emerge.

But whether we are on mile 15 or 25 of putting this pandemic behind us (and that's still within our power to move consciously forward, not backward), I've decided it doesn't matter anymore: Life is going on in new and different ways, and there are so many small (and big!) wins worth celebrating each day. My son is in school more days than he is out, and he *learned to read*. This calls for waffles on Saturdays (get the playbook in "Block Party," page 51). New restaurants are opening up, and our at-home dinner game is only getting stronger. We're all reconnecting with friends and family, and sprucing up our indoor and outdoor spaces—as we now truly know, there's no place like home. You'll find inspiration for that and more in the pages that follow. Above all, we'll probably never be taking for granted anything we used to—and perhaps that's the way we wanted to be living all along.

Elizabeth Graves, Editor in Chief

Let's keep in touch!
Email me at *elizabeth@marthastewart.com*
Follow me on @ebgraves

For all subscription inquiries, call 800-999-6518.

| *LIVING* IN MY LIFE |
Here, just a handful of things that I'm excited about this month...

1

WEARING MAKEUP AGAIN. I'm all for less-is-more, but these clean cosmetics lines inspire me to dab on some color. Sandals with a (low) heel can't be far behind. Page 38.

2

UPPING OUR DINNER GAME. "Simply the Breast" arrives just in time to refresh our routines with great recipes. Page 76.

3

CELEBRATING MOTHER'S DAY. Spending more time with my son has been the best. All I really want is a vaccine. But I might spring for this after it. Page 44.

4

SLEEPING MORE LIKE A BABY. I love the soothing palette of this designer's bedroom, and her family's Minneapolis home, in "Finding Their Light." Page 68.

5

EMBRACING THE SEASON. Rhubarb is here! "Pretty & Pink" has me stocking my farmers'- market tote accordingly. Page 62.

COURTESY OF MANUFACTURERS (MAKEUP, BAG); DAVID MALOSH (CHICKEN); WING HO (BEDROOM); KATE SEARS (RHUBARB)

PORTRAIT BY LIZ BANFIELD

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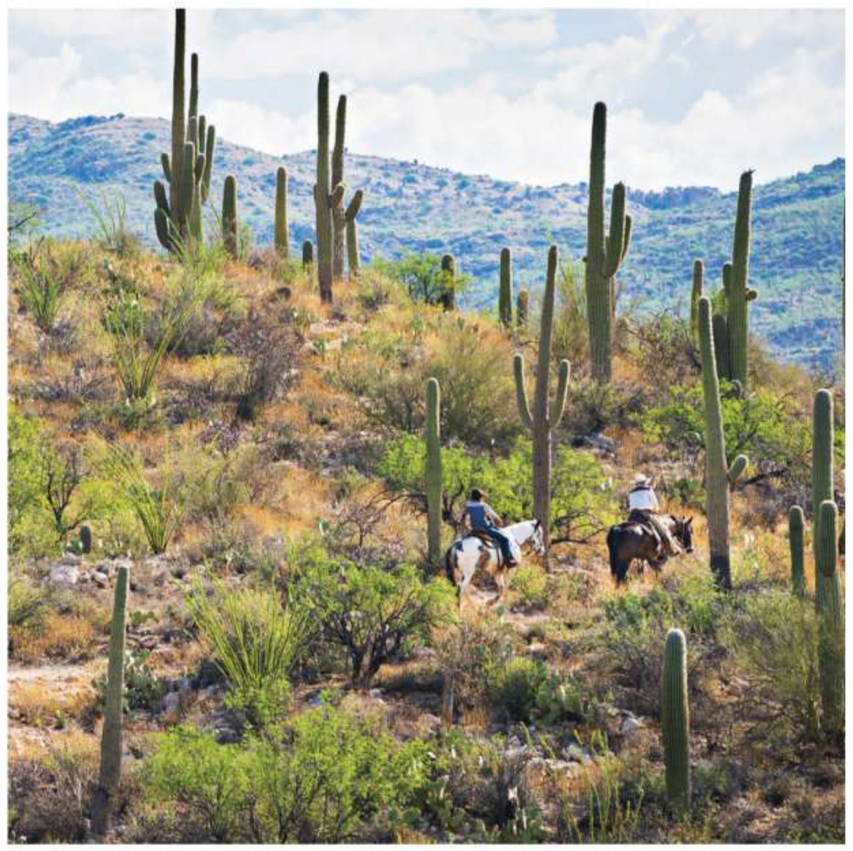
Out & About

WHERE TO GO, WHAT TO SEE, AND FOUR-LEGGED WAYS TO ENJOY WARMER DAYS

| ON THE ROAD |

SADDLE UP

Find fresh perspective atop a horse while taking in the gorgeous scenery. At **Tanque Verde Ranch,** in Tucson, Arizona (shown), you can amble past soaring saguaro and prickly-pear cacti, or catch some western spirit in the Harmony With Horses workshop, which teaches classic wrangling techniques (*tanqueverderanch.com*). Here, three more spots to grab the reins.



BENTON CITY, WASH.

Saunter through the sun-dappled vineyards of this quiet wine region with Red Mountain Trails. Opt for the tasting tour, and you'll dismount midway through for sips and snacks. ***redmountaintrails.com***

AMELIA ISLAND, FLA.

On a jaunt with Amelia Island Horseback Riding, you'll ride high (and dry) above the ocean's edge—a prime vantage point for spotting dolphins, which are known to catch air close to shore. ***ameliaislandhorsebackriding.com***

LEXINGTON, KY.

Trot over grassy knolls on a guided tour at Kentucky Horse Park, then head to the Hall of Champions to admire retired star thoroughbreds in daily meet-and-greets. ***kyhorsepark.com***

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ERIN FRENCH
CATE DOTY
former New York Times Weddings writer
MERGERS and ACQUISITIONS
OR, EVERYTHING I KNOW ABOUT LOVE I LEARNED ON THE WEDDING PAGES

| ON OUR BOOKSHELF |

After the 2013 collapse of Bangladesh's Rana Plaza garment factory, Germantown, New York–based textile artist Katrina Rodabaugh went on a fashion fast. ***Make Thrift Mend*** (Abrams) shares what she discovered, including top-notch tools like the Clover Chaco chalk liners she's "hooked on." Maggie Shipstead's latest novel, ***Great Circle*** (Knopf), is named after a flight that circumnavigates the earth at its widest point. Her plot lines are just as epic: One follows a daredevil female flying ace who gets swept up in World War II, the other a rebellious actress playing her in a modern biopic. In ***Finding Freedom*** (Celadon Books), celebrated Maine chef Erin French's memoir, the peppery nasturtiums on her plates are more than a flourish; they're a symbol of her past. It tells how she lost it all, time and again, only to rebuild stronger and help revive her town. ***Mergers and Acquisitions*** (Putnam), former *New York Times* journalist Cate Doty's account of her time on the weddings beat, is a reception-worthy buffet of juicy backstories that didn't make it into print, including her own.

| WHY NOT? |

Ruff It

Get a jump on the dog days of summer at a canine-friendly beach.

Atlantic Beach
See Spot splash his reflection in the crystalline waters at this **Bogue Banks, North Carolina,** destination. He can air-dry on a leashed walk along nearby Elliott Coues Nature Trail, which traverses dunes and a maritime forest.

—

Huntington Dog Beach
Treat your pal to a dream playdate at this specially designated pooch paradise in **Huntington Beach, California.** Afterward, sit and stay at the Park Bench Café; its pet menu offers bite-size hot dogs.

—

South Padre Island
Pups can explore 30-plus miles of shoreline at this **Texas** locale—and ride the waves, too: South Padre Surf Company's golden retriever, Archer, will happily demo how to hang twenty.

—

Willard Beach
Let Floppy roam free during dawn and dusk off-leash hours at this **South Portland, Maine,** spot. Then snap her pic with the Ram Island Ledge lighthouse as a backdrop.

COURTESY OF TANQUE VERDE RANCH (HORSES); COURTESY OF PUBLISHERS (BOOKS)

A ▶ FOLD OVER SO "A" MEETS "B" ◀ B

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to help you remember
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From MARTHA

TEACH AND INSPIRE

PAW PATROL Chow chows Emperor Han and Empress Qin gather with Frenchies Crème Brûlée and Bête Noire in portrait mode. Research shows that owning a dog is associated with lower blood pressure, cholesterol, and stress.

Full House

A lifelong animal lover, Martha shares her home with an adorable cast of characters: four dogs, two cats, 14 parakeets, and dozens of canaries. Here, she offers advice on creating a healthy environment where all kinds of pets (and their lucky humans) can happily cohabitate.

PHOTOGRAPHS BY JOHNNY MILLER

WINGING IT
In her porch office, Martha has two spacious birdcages for her red-factor canaries and turquoise parakeets. They have room to fly, nest, and perch on apple branches cut from the farm.

Red-Factor Canary

Turquoise Parakeets

THERE IS NO DOUBT in my mind that pets make any household more homey, friendly, and fun. To wake up to birds chirping, cats meowing, dogs whining to be let outdoors, and hamsters running around their enclosure waiting for breakfast is to experience life happening everywhere. I would find my home too quiet and empty if there were no cats, dogs, and birds in it.

My first pets were a pair of yellow budgies, or parakeets, who lived with my then-husband and me in our tiny New York City apartment. Next, we adopted a cat from a county fair and called her Chigi-Toto. I fell totally in love with her, and vowed to always have a cat in my life. Then came my first dog, Little Bear, an adorable keeshond, who was a great companion. She whelped a litter of nine babies, all of whom found homes with my friends.

I've had so many pets over the years: 11 chow chows, four French bulldogs, 18 cats (Persians, Himalayans, and one black shorthair barn cat). Then there are my myriad canaries (mostly red factor) and blue parakeets, which are a recent—and very noisy—addition.

In the stables, we have five adorable Sicilian miniature donkeys. I have owned eight regal Friesian horses and one amazing Fell pony. In addition, there are 20 peacocks, 40 assorted homing pigeons, 17 geese from five different countries, more than 150 chickens, and numerous guinea fowl.

We check on the animals every day, and keep regular cleaning and meal schedules. I feed them high-quality, organic foods and maintain good relationships with specialized veterinarians and groomers.

It's no wonder my friends always tell me they would happily come back as one of my treasured pets. To me, that is a very high compliment.

MAKEUP BY DAISY TOYE

THE CATS' MEOW
Martha's calico Persians lounge everywhere in the house, seeking patches of sunlight when possible. She pampers them regularly, carefully washing their faces and ears.

CREATURE COMFORTS

Having house pets is a big responsibility, but one that brings so much joy. To ensure hers are active and in good health, Martha gives them these essentials.

1. A BALANCED DIET
Every month, Martha makes large batches of puréed beef or chicken mixed with fresh vegetables (carrots, spinach, sweet potatoes) and quinoa for her pups. Her birds eat greens and fruit along with their birdseed.

2. ROOM TO PLAY
Martha's dogs get plenty of exercise each day in a designated courtyard outside. The kitties have free range of the house, and her birds have space to spread their wings.

3. GROOMING ROUTINES
Martha's dogs are checked daily for ticks and fleas, and she bathes them every few weeks. She brushes her cats every day, carefully removing any matted fur, which can cause irritation and hair balls.

4. COZY SPOTS
Soft, supportive beds are placed around the house for kicking back or snoozing.

5. REGULAR CHECKUPS
Just like people with their doctors, pets need to visit the vet regularly and stay up-to-date on immunizations.

"The key to living harmoniously with pets is taking the time to train, nurture, and care well for them."

—Martha

ANIMAL MAGIC
To see Martha's pets over the years, hover your phone camera here, or go to *marthastewart.com/pets*.

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Good THINGS

FRESH IDEAS TO ELEVATE THE EVERYDAY

THE DETAILS: Florida Beach Weddings Real Irish baking scallop shells, *3.5" to 4", $8.50 for 6, floridabeachweddings.etsy.com.* **Recollections double-sided scrapbook paper,** *12" by 12", in Teal Distress and Neutral Soft Floral; and* **scrapbook paper,** *12" by 12", in Teal Watercolor, White Floral Script, and Navy Leaf (similar to shown), each $1 a sheet, michaels.com.*

| MAKE & GIVE |

Gift From the Sea

For the mom who's got gadgets and gizmos aplenty, transform a scallop shell into a keepsake she's *shore* to love. Cut out a circle of scrapbook paper that's an inch bigger than your shell all around, then brush the back of the paper with découpage glue and press it on, starting at the center, and smoothing out any air bubbles. Trim the excess, leaving just enough to wrap over the edges, and let it dry. It's just the right size to hold a pearl (naturally) or any of her other little treasures.

TEXT BY LISA BUTTERWORTH

PHOTOGRAPHS BY RYAN LIEBE

| RECIPE REMIX |

Eat the Rainbow

Celebrate Mother's Day with a spread that sends her over the you-know-what. These sweet and savory tea sandwiches taste as vibrant as they look, and are so easy to assemble that kids of all ages can sous-chef. Just prep a Roy G. Biv array of fruits and veggies (from red strawberries to violet beets, and the shades in between), then spread fluffy sandwich bread with a mix of cream cheese and honey, or herby Boursin cheese. Lay down the fillings, use a serrated knife to slice the sammies into rectangles—and don't forget to cut off the crusts, just like she used to do for you.

1 — PREP THE SWEET

Mix 3 ounces softened cream cheese with 1 tablespoon honey. Slice or halve ¾ cup fresh fruit, such as strawberries or blackberries.

2 — THEN THE SAVORY

Let ½ cup Boursin come to room temperature. Prep ¾ cup sliced vegetables, like avocados, cucumbers, cooked red and golden beets, and sprouts.

3 — STACK THEM

Spread 4 slices of sandwich bread with cream-cheese mixture. Layer half with fruit; top with remaining slices. Repeat with Boursin, veggies, and 4 more pieces of bread.

4 — AND SLICE

Remove crusts from sandwiches and cut each into three rectangles. Serve immediately or refrigerate, tightly covered, for up to 2 hours.

FOOD STYLING BY RILEY WOFFORD; PROP STYLING BY SUZIE MYERS

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Get Growing

Follow these steps to cultivate your cuttings. Aroid plants, highly adaptable types that grow on the forest floor and do well in lower light (think philodendrons and monsteras), tend to work best.

1. CLIP IT
Select a piece of stem or vine that's at least 4 inches long, and look for nodes, or bumps, on it. Cut about ¼ inch below a node with a clean, sharp knife or scissors. Remove any lower leaves.

2. PUT IT IN WATER
Fill a clean, clear glass vessel with enough room-temperature water to cover the node (but none of the leaves), and pop it in. Change the water every 3 to 5 days.

3. WATCH AND WAIT
It can take a few weeks to several months for roots to appear. Once they're at least an inch long, move your cutting to a small pot of soil.

Here's what's thriving in our vertical garden. *Top shelf, from left:* Spotted begonia, string-of-pearls succulent, rex-begonia vine, *Stromanthe sanguinea* 'Triostar', *Calathea setosa,* and watermelon pellionia. *Bottom shelf, from left: Hoya carnosa* 'Tricolor', *Calathea picturata* 'Crimson', silver-leaf philodendron, Swiss-cheese plant, burro's-tail succulent, and spotted begonia.

New Leaves

If you adore your plants but don't have acres of space, step up to this sleek propagation station. (Newbies, take note: You can duplicate favorite houseplants and herbs by snipping off a piece and sticking the cut end in water until it sprouts roots.) *Living* style editor-at-large Naomi deMañana was inspired by the custom cradles that plant and interiors stylist Hilton Carter, author of the new book *Wild Creations* (Cico Books), uses to organize his cuttings (from $28 each, *thingsbyhc.com*). For her DIY take, simply mount spice racks or slim shelves on a wall that gets lots of indirect light, and line them with upcycled glass containers, like yogurt jars. Then just add water, and drop your babies inside.

THE DETAILS: Threshold natural-wood picture ledges, *23", $15 each, target.com.*

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| SECRET SOURCE |

Kitchen Confidential

Recipes aren't the only things top chefs keep under wraps. Restaurant-supply stores are full of smart, well-designed items. On today's menu: **1.** Sturdy Cambro containers stack neatly, save space, and let you know exactly how much rice or sugar you have left (from $4 each, covers from $2 each, *webstaurantstore.com*). **2.** Winco's inexpensive stainless steel pitcher tops off any table in style (from $4.25, *restaurantsupply.com*). **3.** Each section of this stainless steel cutlery box has a rounded bottom for fast access during table-setting; it's also handy for rolls of ribbon and pencils ($36, *restaurantsupply.com*). **4.** Martha uses industrial-size flour containers like this Baker's Mark rolling bin for recyclables; we love it for bulk buys like dog food, too (21 gal., $96, *webstaurantstore.com*).

FOOD STYLING BY RILEY WOFFORD, PROP STYLING BY SUZIE MYERS (MUFFINS); PHOTOGRAPH BY KATE SEARS, FOOD STYLING BY CHRIS LANIER, PROP STYLING BY SUZIE MYERS (CREAMER);

| INSTANT UPGRADE |

DULCE DREAMS

If your caffeine routine needs a lift, give this idea a swirl. Inspired by horchata, the Mexican cinnamon-rice drink, our homemade creamer is lightly spiced and just sweet enough, with no added stabilizers. For up to a five-day supply (depending on how light you like your brew), whisk together a 14.5-ounce can of **sweetened condensed milk,** 1¼ cups **unsweetened rice milk,** and a pinch of **ground cinnamon;** refrigerate. For a just-as-tasty vegan version, use sweetened condensed coconut milk and unsweetened coconut milk instead.

| TRADITIONS |

Bun in a Million

Sugar and spice and everything nice—that's what these cinnamony rolls are made of. *Living* assistant food editor Riley Wofford based them on breakfast treats her grandmother used to whip up for her from scraps of leftover biscuit dough. "I always knew I was in her good graces when she'd make them for me," says Riley. "Even better if she'd let me help roll them up!" They dubbed them ragamuffins, and the name stuck. To make some of your own, flatten out some biscuit dough and dust it with plenty of sugar and cinnamon. Then roll it up, slice it, brush on buttermilk, sprinkle on coarse sugar for extra sparkle and crunch, and bake until flaky and golden brown. For the recipe, see page 98.

FOOD STYLING BY RILEY WOFFORD, PROP STYLING BY SUZIE MYERS (MUFFINS); PHOTOGRAPH BY KATE SEARS, FOOD STYLING BY CHRIS LANIER, PROP STYLING BY SUZIE MYERS (CREAMER);

ADVERTISEMENT

Martha's Must-Have

Gifts for Mom

1. 2. 3. 4. 5.

1. Martha Stewart CBD Wellness Gummies Sampler, 60ct Mother's Day Edition, marthastewartcbd.com | 2. 2019 Vol Du Flamant Grenache Rosé, marthastewartwine.com, instacart.com, macys.com | 3. Martha Stewart Collection 8-Qt. ECI, macys.com | 4. Martha Stewart Garden Clog, easyspirit.com/marthastewart | 5. Martha Stewart Collection Peony Wreath, macys.com
Pictured Above: Martha Stewart Coffee, amazon.com/marthastewart

Middendorf puts domestically sourced cotton batting between two layers of linen in every quilt. The combination creates "lovely loft and extra insulation," she says.

THE DETAILS *(from left)*: **Cape Cod Navy** *and* **Blok II,** *in Blue, Brick, and Sand, from $450 each, mathildehome.com.*

Quilty Pleasures

MATHILDE, *Pawtucket, Rhode Island*

As a kid in San Francisco, Claudia Middendorf spent the city's famously chilly summers curled up on the couch in a giant afghan that had been crocheted by her grandmother. "It was the epitome of comfort," she recalls. After learning to sew at the Rhode Island School of Design, where she studied graphic design, Middendorf set out to re-create that feeling with quilts. She was drawn to linen for its natural breathability and durability, but also loved the way it dimpled unevenly as she stitched rows across it—and, in that wabi-sabi spirit, tossed one of her first pieces in the laundry. "It was an *aha* moment, seeing it waffle up in the dryer," she says. "The irregularity made it feel less precious." That puckering became a signature of the line she launched in 2017, as did her geometric patterns and touchstone colors—the amber of brick paths in her neighborhood, the navy of classic denim—which fade beautifully with age. The results are as warm as her early memories, but oh-so-cool, too. —*Erica Sloan*

STYLING BY LORNA ARAGON

PHOTOGRAPH BY DANE TASHIMA

| HOUSEPLANT HANDBOOK |

Snake Charmers

For an eye-catching plant that's super-easy to grow, say hello to sansevieria. Marc Hachadourian, director of glasshouse horticulture at the New York Botanical Garden, shares a few pointers on the latest "it" succulent.

TEXT BY MELISSA OZAWA

To spread the plant love, propagate minis for your friends. With clean, sharp pruners, clip two-to-three-inch pieces from one leaf. Nestle the cuttings in containers filled with moist, well-drained soil, and keep them in the sun. A few weeks later, new plantlets should start to form.

PHOTOGRAPH BY NOE DEWITT

"THERE'S A REASON sansevierias are so popular," says Hachadourian. "They're practically indestructible." He should know—he's been caring for one his grandmother gave him since he was 4 years old. (It's even survived a house fire.) While you may have seen the vertical, flat-leaf type (*Sansevieria trifasciata*), aka the snake plant, everywhere from doctor's offices to shopping-mall displays, variations like *S. cylindrica* 'Boncel' (shown at left, from Martha's collection) are undeniably more intriguing. The sculptural African native produces spearlike leaves and occasionally sprouts white flowers that fill the night air with a heady jasmine-y scent. Treat it right, and you'll have a low-maintenance friend for life.

GIVE IT BRIGHT LIGHT

While these no-fuss plants can grow in many conditions, *S. cylindrica* and its cultivars do best in smaller containers that slightly confine their roots, placed near a sunny window, says Hachadourian. If they're farther away, the foliage will stretch toward the light and lose its compact, starfish-like form.

WATER IT WISELY

"Resist the urge to overwater," says Hachadourian of these drought-tolerant wonders. Every two weeks or so is generally fine. But since every home's environment (temperature, humidity) is different, let the plant be your guide. "The leaves should be plump and firm," he says. "If they start to look wrinkled and shriveled, give it a drink more frequently."

FEED IT MONTHLY

Succulents like a lean (as opposed to nutrient-heavy) diet. During the growing season—March through November—nourish them with organic fertilizer: Add fish emulsion to your watering can, or sprinkle worm castings on top of the soil and gently work them into the top layer before hydrating.

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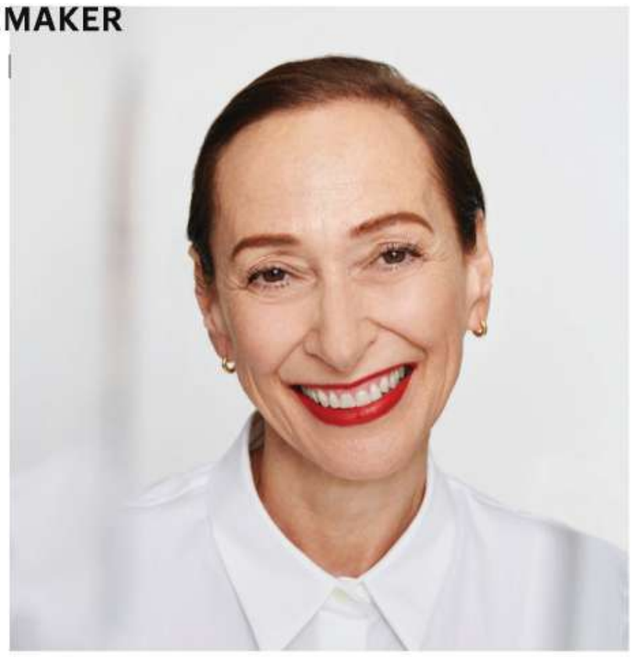

The Glow Pro

Rose-Marie Swift
Founder of RMS Beauty,
Savannah, Georgia

A big career in beauty was never part of Swift's plan; she just wanted to buy a microphone for her rock band. To pay for it, she worked in burlesque clubs in Vancouver, British Columbia, painting the faces of the dancers. She learned she had a talent for it, and after filling in on a local magazine shoot, the accidental makeup artist started trotting the globe for Louis Vuitton and Victoria's Secret ad campaigns, and *Vogue* and *W* fashion features. Along the way, a series of ailments—hair and memory loss, anxiety, and insomnia—slowed her way down, so she detoxed her life of potentially harmful chemicals, eating mostly raw, organic foods, and in 2005 began mixing her own natural makeup. Models loved her formulas, and four years later she launched RMS Beauty, a clean line made from ingredients like cold-pressed, certified-organic coconut oil and adaptogenic herbs (with no preservatives). "I wanted them to be almost edible," she says of her moisturizing lip, cheek, and concealer shades; soothing oils; and luminizers that leave skin looking kissed by candlelight. To showcase that effect, Swift wears minimalist black and white every day, like the rock star she is. "I prefer to dress from the neck up," she says. —*Melissa Ozawa*

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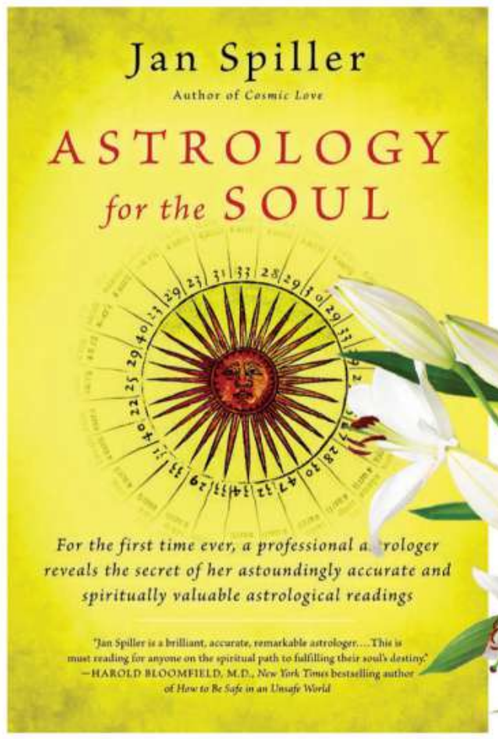
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ROLE MODEL
"Audrey Hepburn is my fashion icon. My style goes with my makeup: classic with a hint of sophistication."

2 —

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8

WIN THIS

For a chance to win these jeans, go to *win.marthastewart.com* on April 23. For details, see page 103.

5

ROYAL TREATMENT
"I'm not a wine drinker, but I love a Dubonnet and soda. It's very refreshing. I heard the aperitif is a favorite of Queen Elizabeth's!"

13

14 —

COURTESY OF RMS BEAUTY (PORTRAIT); RYAN MESINA (VASE); ZENSHUI/LAURENCE MOUTON/GETTY IMAGES (TEA); NATTAWUT LAKJIT/EYEEM/GETTY IMAGES (TURMERIC); COURTESY OF MANUFACTURERS (OTHERS)

3

OBJET J'ADORE
"I have a fetish for antique mirrors. I collect ones from the late 1800s and early 1900s, and scour Alex Raskin Antiques, a shop in Savannah, for finds."

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ECO MISSION
"We use glass and metal containers whenever possible, and hope to offer refillable ones soon."

Her Essentials

1 | *Astrology for the Soul*, by Jan Spiller
"I'm fascinated by how a person's soul and personality function together." *Bantam; $16, janspiller.com.*

2 | Theory fitted shirt, in Good Cotton
"I wear this untucked with black jeans when I want to chic myself up for an evening." *$255, theory.com.*

3 | RMS Beauty Wild With Desire Lipstick, in RMS Red
"It's a user-friendly shade with some warmth to it that complements a lot of skin tones." *$28, rmsbeauty.com.*

4 | Numi aged Earl Grey tea
"I've never had coffee. Instead I drink this organic tea flavored with real bergamot." *$7.50 for 18 bags, shop.numitea.com.*

5 | Living Tree Community Foods turmeric
"I also boil water and add a scoop of this, plus thin slices of ginger, a squeeze of Meyer lemon, and honey. I drink it all the time." *$11 for 4.5 oz., livingtreecommunityfoods.com.*

6 | Fiskars floral pruners
"They're sharp and strong. I use them to tame the ivy climbing up my house and my enormous jasmine bushes." *$18, fiskars.com.*

7 | West Elm Pure recycled-glass vase
"I love to gather a huge bunch of white lilies and put them in this vase on the black piano in my living room." *From $40, westelm.com.*

8 | AG Prima jeans, in Super Black
"The pockets are in the right place, which makes my butt look good. If they're too low, it can look saggy." *$188, agjeans.com.*

9 | Salvatore Ferragamo Calfskin Gancio Continental zip-around wallet
"It's great quality and has a lot of spaces for my cards. I can also slip my phone inside." *$530, ferragamo.com.*

10 | Raleigh Venture 2 Step Thru bicycle
"I put Ruby Moon, my Golddust Yorkie, in the front basket and bike around Savannah." *$700, raleighusa.com.*

11 | Sur La Table Traditional bamboo spoon
"I can't cook without a wooden spoon." *$7, surlatable.com.*

12 | BGreen organic-cotton women's briefs
"They're comfortable and stay in place—no granny lines!" *$16, bgreen.com.*

13 | Boll & Branch Signature hemmed sheet set
"I like these organic sheets so much, I bought them for all the beds in my house." *From $188, bollandbranch.com.*

14 | Wildlight Honey Ohoopee Gold
"I discovered this at my local farmers' market. It's raw, unfiltered, and so delicious." *$20 for 16 ml, wildlighthoney.com.*

15 | RMS Beauty Beauty Oil
"It's a blend of jojoba oil and adaptogenic herbs like turmeric, St. John's wort, and ashwagandha that I apply to wet skin. It's very concentrated—a little goes a long way." *$78 for 1 oz., rmsbeauty.com.*

FLORAL REPORT

If the word *chintz* gives you flashbacks to Grandma's parlor (or its tissue-box cover), let us unfurl a whole new vision. With sophisticated colors, fewer frills, and creative pairings, classic flower and plant motifs can look ultramodern. Pick an idea or two, and make your place bloom.

TEXT BY JESSICA CUMBERBATCH ANDERSON

GO GRAPHIC
Put your stamp on a plain piece of furniture by adding a favorite floral pattern. Serena Dugan grasscloth gives this sideboard perennial style—plus its subtle pattern adds texture, and you'll never tire of it. Black-and-white prints offset its pastel tones and nod to vintage botanical art. For sources, see page 103.

STYLING BY LORNA ARAGON; FLOWERS BY NAOMI DEMAÑANA

PHOTOGRAPHS BY DANE TASHIMA

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PLAY WITH SCALE

To embrace a motif you love (in this case, verdant leaves), stick to a single color, and play with patterns of different sizes—one large and loose, the other small and detailed. *Living* home editor Lorna Aragon cut a yard of Rose Cumming chintz—the word technically refers to any glazed cotton, but has become shorthand for a big floral print—into rectangles, then framed and hung them in a tight grid, aligning the pattern so it's continuous. "The chintz is bold, and the William Morris wallpaper is softer, but they work together because they're in the same color family," says Lorna. This is also a wilder riff on traditional botanical drawings, which are often positioned in a grid featuring different single plants. A matching umbrella stand and printed rug ground the effect. For sources, see page 103.

MORE DYNAMIC DUOS

Craving a different colorway? Cover a wall in one of these fine-print papers, and use the larger-scale fabric for art and accents.

Top: **Cole & Son Maidenhair wallpaper,** *in Mulberry, Ink, & Alabaster Pink, price upon request, distributed exclusively by Lee Joffa, cole-and-son .com. Bottom:* **CW Stockwell Martinique fabric,** *in Pink, $248 a yd. (2-yd. minimum), cwstockwell.com.*

Top: **Lake August Bettina wallpaper,** *in Brook, $198 a 5-yd. roll (2-roll minimum), lakeaugust.com. Bottom:* **LuRu Home Mei Long fabric,** *in Flax, $158 a yd., luruhome.com.*

WIN $25K

To create your own outdoor oasis, visit *marthastewart.com/25kOasis* and enter to win $25,000. For details, see page 103.

COURTESY OF MANUFACTURERS (WALLPAPER, FABRIC SWATCHES)

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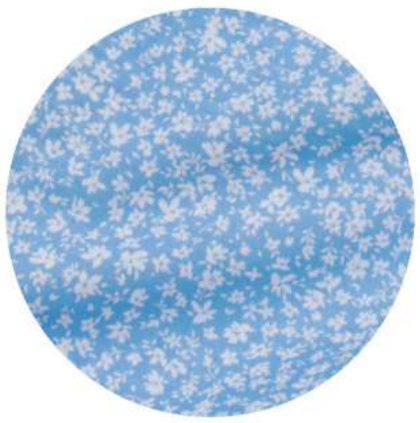
MAKE YOUR BED

There's no rule that your sheets, duvet, and dust ruffle have to match—so live a little! Buy floral bedding à la carte, or break up your sets. Start with a neutral base, and layer on a few prints in the same palette, says Lorna. Then every time you change the sheets, you can swap in the other pieces to get a slightly different look.

BLUES

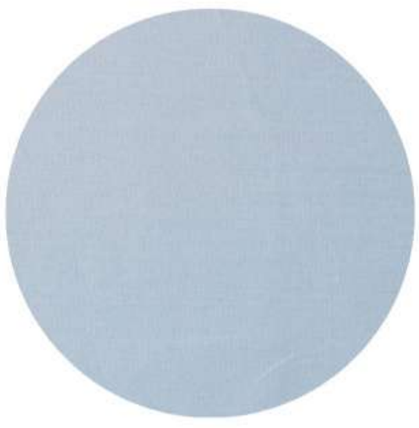
Martha Stewart Leigh floral quilt set, *from $116 for full/queen (includes quilt and 2 shams), target.com.*

+



Lady Pepperell Edith floral sheet set, *in Light Blue, from $100 for twin (includes 1 flat sheet, 1 fitted sheet, and 1 pillowcase), kohls.com.*

+



The Company Store Company Cotton classic sateen sheet set, *in Ice Blue, from $108 for twin (includes 1 flat sheet, 1 fitted sheet, and 1 pillowcase), thecompanystore.com.*

GREENS

Serena & Lily Grenada quilt, *in Moss, from $348 for twin, serenaandlily.com.*

+

Marigold Living Aria flat and fitted sheets, *in Green, from $115 each for twin, marigoldliving.com.*

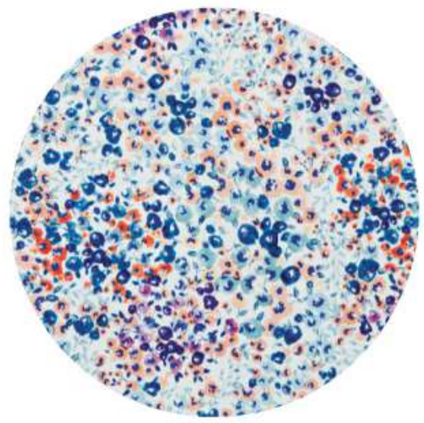
+

Red Land Cotton basic sheet set, *in White, from $200 for twin (includes 1 flat sheet, 1 fitted sheet, and 2 pillowcases), redlandcotton.com.*

MULTI

Peacock Alley Chloe floral percale duvet cover and sham, *from $135 for a sham, peacockalley.com.*

+



Anthropologie Greta organic-cotton sheets, *from $48 for a pillowcase, anthropologie.com.*

+

Parachute linen sheet set, *in Blush, from $149 for twin (includes 1 fitted sheet and 2 pillowcases), parachutehome.com.*

PETER ARDITO (PEACOCK ALLEY, ANTHROPOLOGIE, COMPANY STORE, RED LAND COTTON); COURTESY OF MANUFACTURERS (OTHERS)

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PHOTOGRAPHS BY MATTHEW SPROUT/AUGUST (WOMAN), COURTESY OF MANUFACTURERS (OTHERS); ILLUSTRATIONS BY BROWN BIRD DESIGN

| BEAUTY SCHOOL |

Clean Sweep

Nothing resets your hair like a good wash. But there's more to maintaining a healthy scalp and resilient strands than the lather, rinse, and repeat you probably do on autopilot. Read on for our expert guide, and learn how often you really need to shampoo, the best formulas for different needs, and a fast, foolproof way to send every last bit of suds down the drain. Try it once, and you'll never look back.

TEXT BY CLAIRE SULLIVAN

1

KNOW YOUR FREQUENCY

To avoid removing natural oils, everyone should limit washes to at least every other day—if not longer, says Los Angeles hairstylist Marissa Marino (if you have coily hair, usually no more than twice a week). "People with greasy hair assume they need to wash more, but overdoing it can cause your scalp to produce more oil." For a shower-free refresh, Marino suggests spraying roots with **Waterless Hair Care Dry Shampoo,** which absorbs excess oil and restores bounce without white marks or residue ($6.50, *amazon.com*).

2

CHOOSE THE RIGHT SHAMPOO

Find a formula that targets your specific needs and doesn't contain silicones. "Those cling to your hair and your scalp, which can cause grime buildup and clogged follicles," says Los Angeles hairstylist Chris Appleton.

CURLS & COILS
Proteins in **Natura Lumina Curly Hair Hydrating Shampoo** repair damage ($23, *naturabrasil.com*). Cycle in a weekly conditioning option, like **Briogeo Be Kind Be Gentle Avocado + Quinoa Co-wash** ($32, *briogeo.com*).

COLOR PRESERVER
Overwashing fades even the freshest dye job. Opt for **Color Wow Color Security Shampoo,** which is gentle and rinses off readily, so you aren't left with a tone-dulling film ($23, *colorwowhair.com*).

BODY BOOSTER
Fekkai Full Blown Volume Shampoo detangles without weighing hair down, thanks to featherlight cottonseed oil and fortifying green-coconut water ($20, *fekkai.com*).

HAIR HYDRATOR
Harsh soaps are enemy number one for dry locks. **L'Oréal Paris EverPure Moisture Shampoo** does its job gently and nourishes with rosemary-leaf oil ($8, *walgreens.com*).

3

SCRUB YOUR SCALP

And don't forget your hairline, including behind the ears and the nape of your neck, where sweat accumulates, says Appleton. If your skin is sensitive, try **Neutrogena Healthy Scalp Gentle & Soft Shampoo;** it softly lifts debris with micellar water ($12, *neutrogena.com*).

4

RINSE THOROUGHLY

This nixes shampoo buildup, which dulls shine and puts a damper on volume. Follow these steps to douse suds systematically.

1. GET READY
Be sure the water is warm—not hot, which will pull out moisture. If your hair is long, part it vertically down the center of your scalp, and pull the sections in front of your shoulders (if not, skip to step 2).

2. GO UNDER
Split your hair horizontally from ear to ear. Lift the top half, position yourself under the stream, and use your fingers to comb through the lower portions.

3. AIM HIGH
Drop the top half and repeat the method on the upper sections, working your fingers from roots to ends, and folding down your ears to get behind them. Rinse until the water runs clear.

5

WEIGH A DOUBLE WASH

Once is usually enough. But the dirtier your hair, the less lather you'll get, says Appleton. So if you don't feel bubbles, repeat. L.A. and NYC hairstylist Justine Marjan also advises two rounds after you've used a lot of styling products, or if you're feeling especially oily, like after a long bike ride. "Think of the first round as a prewash, and the second as a deep clean," says Appleton.

/ COUNTER INTELLIGENCE /

Bare Necessities

Paring down your beauty routine can be as cathartic as sprucing up your kitchen. Two brilliant new makeup lines make it effortless (not to mention enjoyable) to replace an excess of compacts and tubes with a handful of simple yet impactful products. Spring cleaning has never been so chic.

TEXT BY CLAIRE SULLIVAN

NEW & NOW

A Lucky Few

Looking polished doesn't have to be a whole production. That's the resounding and refreshing message from less-is-more brands **Merit** and **Jones Road.** Merit has just seven clean and cruelty-free products that glide on with ease, evening out skin and leaving behind gorgeously subtle color. The offerings from Jones Road, created by makeup legend Bobbi Brown, are also formulated without any potentially harmful ingredients and are amazingly intuitive. Just smooth them on with your fingers to achieve the dream: a modern, no-makeup makeup look in minutes.

"These two new lines are exactly what I've wanted: swipe-on color that seeps into skin, looks natural, and feels nourishing. Merit's Perfecting Sticks (and that brush!) are genius, as are Jones Road's Miracle Balms for non-creasing color on eyes, cheeks, and lips." ***—editor in chief Elizabeth Graves***

From left: Merit's Minimalist Perfecting Complexion Sticks, No. 1 brush, Day Glow Highlighting Balm, and Shade Slick Tinted Lip Oil (from $24 each, *meritbeauty.com*).

PRETTY COLOR
Who needs a ring light? **Miracle Balm** bestows a radiant flush, touch of taupe, or bronzy glow anywhere you pat it in ($38, *jonesroadbeauty.com*).

SHEER SHIMMER
Just one pass of **Sparkle Wash Liquid Glitter**'s wand over lids, and you'll feel extra-special at the grocery store; add another for dinner out ($24, *jonesroadbeauty.com*).

MAGIC ERASER
Zero in on blemishes and neutralize redness with the **Face Pencil.** Blend it in over moisturizer for undetectable coverage ($25, *jonesroadbeauty.com*).

RAVE REVIEW

The Big Reveal

"The time is nigh for shorts and sundresses—but don't panic. I've found just the trick to get your arms and legs gleaming. Massage a dollop of **Typology Toning Body Scrub** onto dry skin for a few minutes—the apricot-kernel powder sweeps away dead skin, while green-coffee oil leaves behind a natural glow as soon as you wash it off. Follow with the brand's **Organic Botanical Avocado Oil;** it sinks right in and leaves a post-vacation sheen."
—CS
$24 and $13, us.typology.com.

STYLING BY SUZIE MYERS (MERIT); PHOTOGRAPHS COURTESY OF MANUFACTURERS (JONES ROAD, TYPOLOGY)

PHOTOGRAPH BY NICO SCHINCO

When you muddle through allergies

it throws everyone off course.

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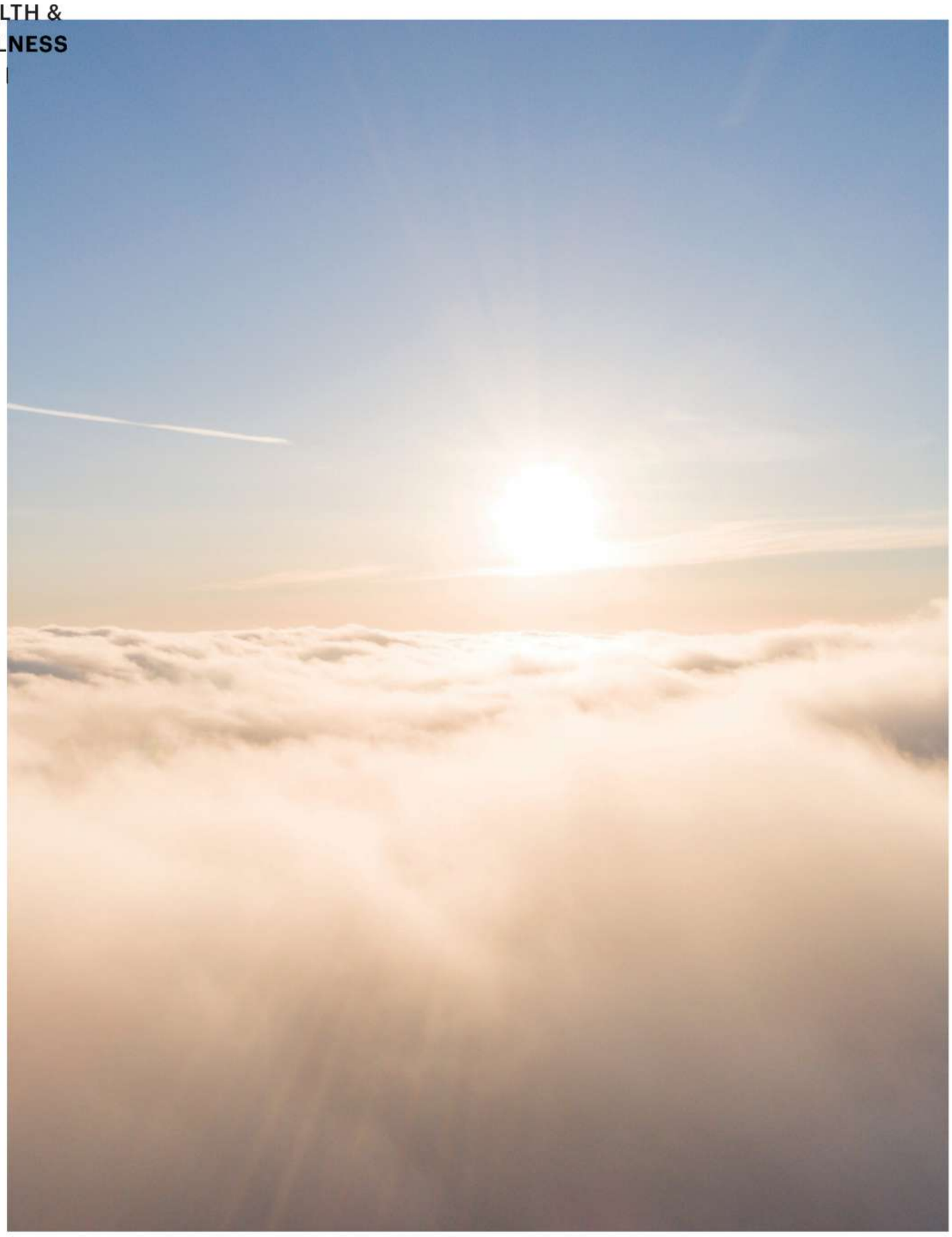

Rise and Shine

That neighbor who power-walks past your house first thing is onto something: Morning is the time to prime your mind and body for a smooth, productive day. These expert tips will ensure that you always start off on the right foot.

TEXT BY KIERA CARTER

IF YOU FEEL like a totally different person in the morning from in the evening, it's because, essentially, you are. Every cell, tissue, and organ in your body has a clock that's set to fire and fade various hormones and molecules throughout the day. In the morning, "you have higher levels of neurotransmitters like noradrenaline and dopamine," which peak early to get you going, says Nirmala Nirinjini Naidoo, PhD, a research associate professor of medicine at the University of Pennsylvania Perelman School of Medicine. When the sun starts to set, hormones like melatonin make you sleepy. That's why experts estimate that about a quarter of us—aka "larks"—naturally feel our best and brightest in the a.m. hours. And whether you're one of them or not, it's also why morning is the ideal time to establish habits that harness your productivity and get you in an "I've got this" groove. The secret is creating a healthy routine. "The body works better when it doesn't need to guess what's going to happen next," says Michael Breus, PhD, a high-performance sleep coach in Manhattan Beach, California, and author of *The Power of When* (Little, Brown Spark, 2019). Even if it feels like a slog at first, hang in there: It takes only about 21 days for a new regimen to start to feel natural.

1 WAKE UP GENTLY

Your alarm shouldn't make you think the house is on fire. The less jolting it is, the less groggy you'll feel, per a 2020 study from Australia's RMIT University. "Jarring sounds create a surge in arousal hormones that startle your body," explains Naidoo. That means you feel the *Ahh!* of a jump scare, not the *Ahhhh. . .* of a nice stretch. For a more soothing start, tap the iPhone's Bedtime function in the Clock or Health app to find

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options like birdsong. Or try Fitbit's Smart Wake feature, available on its newer fitness trackers (from $70, *fitbit.com*). Set a 30-minute waking period, and the device will vibrate during your lightest stage of sleep within it. If you prefer a nightstand alarm, consider the Philips SmartSleep and Wake-Up Light; it rouses you with a dawn-like glow (from $100, *usa.phillips.com*). Another bonus for bedside clock users: You can dock your phone far, far away.

2 SIP AWAY STRESS

Levels are highest around when you wake, because all those alert hormones are raring to go—which is a mostly a good thing. But if you feel more anxious than energized, electrolytes like potassium and calcium can help. They have an electric charge, which your muscles, nerves, and other tissues need to function well. Water enhanced with sodium chloride (another electrolyte) buoyed subjects' mood better than water or electrolytes alone, according to a 2019 study published in *Nutrients*. Fruits and vegetables like cucumbers, oranges, and lemons are packed with these minerals. Drop some slices in a carafe before bed so you can pour yourself a mood-booster when you rise.

3 B-LINE TO THIS VITAMIN

Vitamin B helps manage stress and may benefit your mood, says a separate *Nutrients* review, and your body absorbs it better in the morning, on an empty stomach, explains Valerie Agyeman, RD, founder of dietetic practice Flourish Heights, in the Washington, D.C., metro area. Plus, you naturally eliminate excess B during the day (when you go to the bathroom), instead of storing it like many other vitamins, so it's smart to replenish your levels every a.m.

4 STEP OUTSIDE

Any circadian-rhythm expert or seasoned business traveler will tell you: Sunshine makes everything better. "The light activates your brain's central clock, which regulates just about every system and cell in your body," Naidoo says. Among other things, it tells your metabolism to kick into gear and your analytical brain regions to start firing. To maximize the feel-good vibes, head outdoors for 30 minutes of cardio. Even a brisk walk releases a protein linked to improved brain function, and subjects in a small 2019 U.K. study burned twice as much fat when they sweated before breakfast, due to lower insulin levels.

5 SING IN THE SHOWER

Big meeting later? Turn up an empowering tune. People felt more powerful after listening to songs like Queen's "We Will Rock You," with heavy bass and motivating lyrics, suggests a 2014 study published in *Social Psychological and Personality Science*; after the music faded, they were more likely to take initiative. For the ultimate power move, drop your pitch an octave lower; the exact mechanism is unclear, but doing so gave subjects a greater sense of power, says study coauthor Li Huang, PhD, an associate professor of organizational behavior at INSEAD, a business school in Fontainebleau, France.

6 POWER UP WITH PROTEIN

Choose a satiating breakfast over a sweet one: Studies show that a high-protein meal translates into fewer hunger pangs later. "Refined carbs spike your insulin levels, so you reach for more sugar to offset the crash," says Taylor Wallace, PhD, an adjunct professor in the department of nutrition and food studies at George Mason University, in Fairfax, Virginia. "But a breakfast with a balance of protein and fat sets the tone for better choices throughout the day." Even more compelling: Protein is composed of amino acids that may put you in better spirits and make you more alert. Try a vegetable omelet or Greek yogurt and fruit. If you're on the go, blend a handful of hemp seeds or peanuts (both high in protein) into a smoothie.

7 DO YOUR TOUGHEST TASK

Productivity research reveals that employees are most likely to complete work that they start around 11 a.m.—so take on your hardest to-do now, when you're most clearheaded and efficient. "The same task will take longer if your energy dips later," Breus says. (Night owls are the exception to this rule; see What's Your A.M. Type?, right.) Plus, he adds, with your most stressful action items out of the way, you can take full advantage of another daily phenomenon: the afternoon's creative surge. Seize the day, indeed.

What's Your A.M. Type?

Some 85 percent of us don't get out of bed easily, says Breus. (You know who you are.) But we can all start strong. "The key is working with your biology," he says. Here, tips for every body.

IF YOU JUMP OUT OF BED
The biggest challenge for you, Marthas of the world, is making that take-on-the-world energy last. Food helps: Eat within 30 minutes of waking, which could be as early as 6 a.m.; then have a snack (like a small yogurt with fruit) around 9 a.m. to sustain you until lunch.

IF YOU WARM UP SLOWLY
Wait till you feel your sharpest, say between 10 a.m. and 12 p.m., to have coffee. "Drink it then—no sooner—so you don't crash before your peak," Breus says. FYI: Half of people fall into this category.

IF YOU ALWAYS HIT SNOOZE
Ten percent of people suffer from insomnia: They ruminate at night, and rarely feel refreshed the next morning. If you're among them, that means your cortisol, a stress hormone that also energizes you, is lower than average—so boost it with a little exercise first thing. Even five minutes of push-ups, squats, and planks in your pj's will help.

IF YOU'RE A NIGHT OWL
One in five people feels more creative and energized at night. Sound familiar? "Set two alarms, 20 minutes apart," Breus says. "That time allows your body to ease into the day." Then stick to emails and tasks you can easily check off until the afternoon, if possible.

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/ EDITORS' PICKS /

Made for Mom

Surprise your North Star with a stellar find, and she'll feel loved to infinity and beyond.

TEXT BY ERICA SLOAN

STICK TOGETHER
Two brass pieces form a sleek bond in **Mahnal**'s Wahada (from the Arabic word for "unity") bracelet, crafted in St. Louis.
$80, mahnal.com.

HANDLE THE DISHES
Setting a chic table is as easy as pie with hand-painted **Carolina Irving & Daughters** dessert plates.
$35 each, ci-daughters.com.

SOOTHE HER SOLES
Naturally London's spa pedicure kit includes a Dead Sea–salt soak, exfoliating polish, and a choice of hydrating butter or balm.
$74, naturallylondon.com.

SPRING ON STYLE
Cool, breezy, and beautifully hand-embroidered, **Margarita Mercantile**'s Esperanzita top is a pop of pretty with jeans and sandals.
$190, margaritamercantile.com.

SPEAK FRENCH
Casseroles, cobblers, and soufflés are even more charming when baked and served in **Martha Stewart Collection** 10.25-ounce individual stoneware cocottes.
$50 for 2, macys.com.

GIVE FLOWERS
Ulla Johnson's quilted-cotton Priya makeup bag will make her beauty routine bloom.
In Hibiscus, $60, ullajohnson.com.

GO FOR BESPOKE
Print her name on the Verdigris Mushroom note cards from **The Punctilious Mr. P's Place Card Co.**—she'll be doubly delighted.
$55 for 8, mrpsplacecards.com.

RAISE A GLASS
Upgrade Madame's evening Kir with **Current Cassis,** a tart, herbal take on black-currant liqueur.
$27 for 375 ml, dandywineshop.com.

PETER ARDITO (BRACELET, SHIRT, COCOTTE, NOTE CARDS); COURTESY OF MANUFACTURERS (OTHERS)

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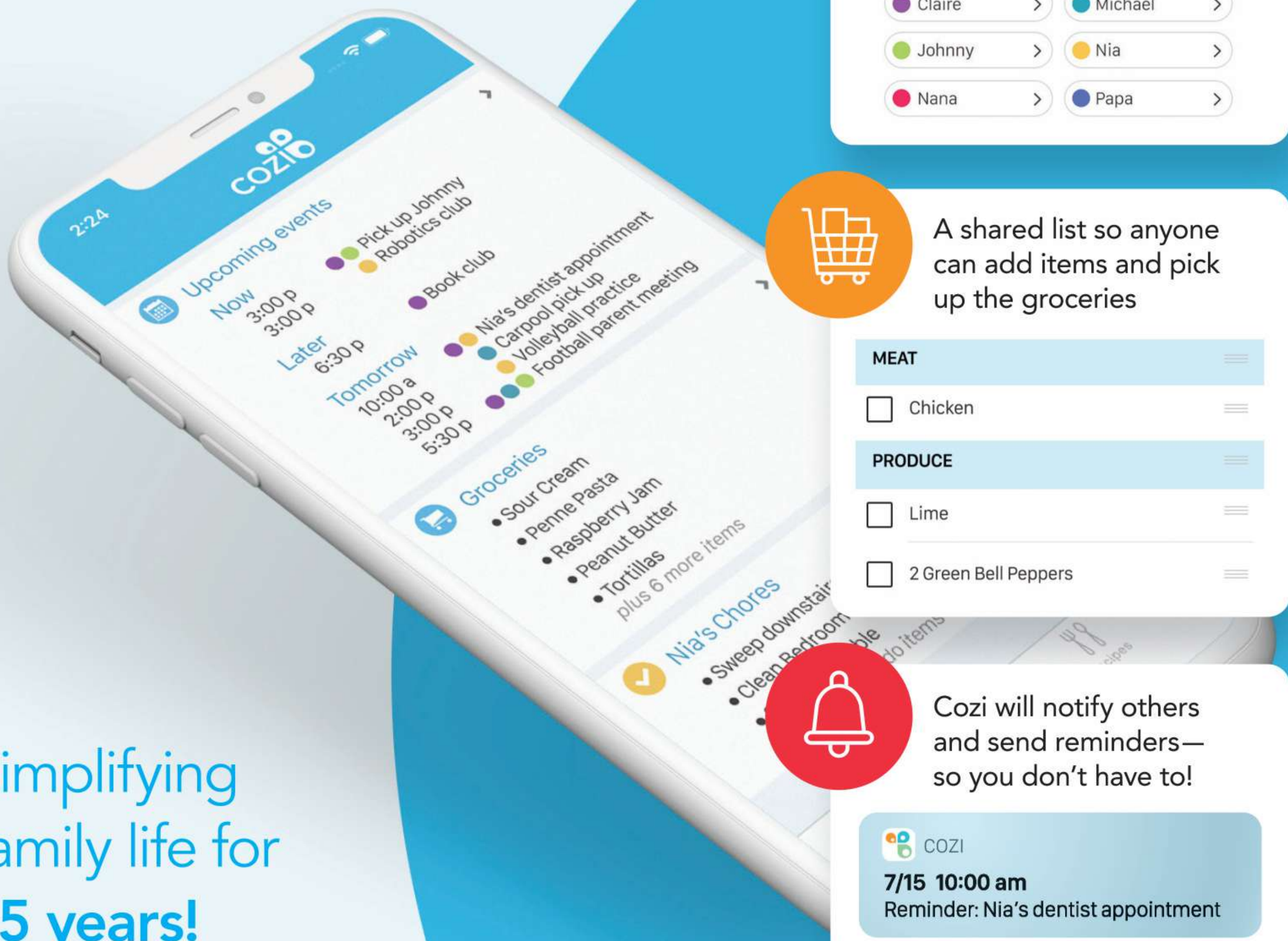

A color-coded calendar for the whole family to share

The Williams Family

- Claire
- Michael
- Johnny
- Nia
- Nana
- Papa

A shared list so anyone can add items and pick up the groceries

MEAT

- [ ] Chicken

PRODUCE

- [ ] Lime
- [ ] 2 Green Bell Peppers

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Ask Martha

UP HIGH
To reach places overhead, plug a lance extension into your machine rather than using a ladder. "The kickback could easily knock you right off of it," Manke explains. If you still can't hit the mark, hire a pro, who can do the job safely with scaffolding.

DOWN LOW
To power-wash your porch, deck, driveway, or sidewalk, use a rotary surface-cleaner attachment—which looks like a frisbee and sprays water in a spinning motion—for fast and even cleaning.

Do you have any advice for pressure-washing my home?

—Shay Goldberg, Evanston, Ill.

Few household tasks are as satisfying as brandishing a powerful spray nozzle to quickly blast away dirt and deep-clean your exterior walls, deck, and driveway. Start by considering the project at hand, says Brian Manke, product manager at Stihl, the power-tool company. If there's minimal buildup—or you're washing wood, which can get etched by a jet that's too strong—choose an electric model with a PSI (pounds per square inch) of around 2,000. To remove more set-in stains or mold, or tackle an entire house, go with a gas-fueled type with a PSI of 2,500 to 3,000. Then follow Manke's lead:

GEAR UP Wear nonslip work boots and safety goggles (debris can ricochet), and if your machine is gas-powered, pop in earplugs to muffle the noise.

CHECK THE SUPPLY Connect an unkinked ¾-inch garden hose to ensure your unit receives sufficient flow to do its job right.

WORK THE ANGLES The widest nozzle draws detergent from the receptacle; if you're washing a vertical surface (i.e., a wall), go from bottom to top. To power-rinse, switch to the 25-degree nozzle (green) and sweep it from the top down in overlapping passes, avoiding windows and frames. Use the more forceful 15-degree (yellow) one for stubborn regions, and the gentler 40-degree (white) one for soft materials like wood.

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Is marinating meat worth the time?

—Kyla Keen, San Francisco

Hold onto your tongs: No! Even left overnight, a marinade won't reach the center of a T-bone, says *Living* assistant food editor Riley Wofford. In fact, in that amount of time, the acidic part of the solution—wine, vinegar, or citrus juice—can break down meat's exterior proteins so much that the surface becomes mushy. Our food editors prefer to just season liberally with salt and pepper before cooking, and drizzle on a fresh, bright sauce once done. Riley starts with extra-virgin olive oil and adds lemon juice, thyme leaves, and red-pepper flakes for chicken; or grated garlic, cilantro, and lime juice for pork or steak.

Martha, circa 1997

What's the best way to bathe a cat?

—Emma Winston, Chicago

Felines' agile bodies and sandpaper-like tongues make them excellent self-groomers, says Hannah Shaw, a Royal Canin cat expert and founder of Kittenlady.org, so you can skip the dip unless yours develops a skin condition, like ringworm (consult your vet about using a medicated soap), or gets especially dirty. When taking the plunge, place Bella in a sink or tub prefilled with warm water; avoid turning the faucet on and off, as the sight and sound can provoke stress, Shaw says. Use a large cup to gently pour the water over her body (avoid her head), lather with cat-safe shampoo, and rinse the same way. Wrap her in a towel, and dry vigorously. "You can also back-comb her fur to help it aerate more quickly," says Shaw.

| HEALTH TIP |

A CALL TO ARMS

The Covid-19 vaccine (or any other immunization) doesn't have to put your targeted limb out of commission. Start by getting the shot on the side you tend not to sleep on, to avoid aggravating it at night. If soreness still creeps in—"a normal reaction from a working immune system," says Deltaville, Virginia–based family physician Sterling Ransone, MD—gently move your arm around, perform light self-massage, and apply a cool compress. Still throbbing? Consult your doctor before taking pain relievers, says Ransone; there is some evidence that they may slightly impede development of the antibodies that confer immunity, which is the whole point of the shot in the first place, of course.

| TECH HELP |

PHOTO OPS

If your spring cleaning surfaced a trove of precious pictures, digitize them for safekeeping and single-click sharing. It's not as laborious as it sounds—and you have options. Here's a snapshot from *Living* photo director Ryan Mesina:

THE LOW-COST DIY
Tap the power of your smartphone camera with the Photo Scan app by Photomyne ($60 for a 2-year account with cloud storage, *photomyne.com*). Frame a print in a shot—aim for natural light, says Ryan—and it'll detect edges, autorotate, and capture.

THE EASY OUTSOURCE
Send a batch to ScanMyPhotos.com in a prepaid box. You'll get a download link within a couple of days, and the originals back within three weeks (from $170 for up to about 1,800 photos, *scanmyphotos.com*).

THE SMART SPLURGE
Batch-scan up to 35 photos at once with the Epson FastFoto FF-680W scanner ($600, *epson.com*). It also processes both sides (a genius way to preserve a loved one's handwriting, says Ryan), whizzing high-resolution versions to a computer in seconds, and offers color restoration, cropping, and editing, too.

LET US HELP YOU!

E-mail your questions to *Ask.Martha@meredith.com*, or send them to Ask Martha, c/o Letters Department, *Martha Stewart Living*, 225 Liberty Street, New York, NY 10281. Please include your full name, address, and daytime phone number. Letters and messages become the property of Meredith Corp. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.

Reporting by Erica Sloan

KATE SEARS (CHICKEN); SIMON WATSON (MARTHA); CHARLES SCHILLER (FRAMED PHOTOS); GETTY/DAVID PAPAZIAN (HOUSE)

| FINANCE |

CLOSE THE DEAL

Low supply and high demand define a seller's market, but home buyers can still get an edge—even as mortgage rates begin to climb from last year's record lows. These suggestions from Zillow principal economist Chris Glynn will set you up for success.

COME PREPARED

Gather key financial documents—bank statements, pay stubs, tax returns—and apply for mortgage preapproval with a well-known, reputable lender in your area. Having financing in hand when you make an offer is a major advantage.

KEEP AN OPEN MIND

Accept trade-offs to widen your pool of potential winners. Example: Would you forgo brand-new appliances to land a place with a big backyard, or relinquish an open-concept kitchen for a home in the area's best school district?

ENHANCE YOUR OFFER

If there's wiggle room between the list price and your budget, include an escalation clause with your bid to get ahead of negotiations. This says, "If you receive competing ones, I'll top them up to this number." Your agent can help you pinpoint an upper limit based on similar properties in the neighborhood.

PROVE YOUR INTEREST

When you land on a dream abode, consider paying for a preinspection. Okaying the results precontract assures the seller that you're serious and unlikely to back out further along in the process.

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Here Comes

THE SUN

Getting outside and tending to your garden is a great way to take advantage of the beautiful spring weather. Sunflowers—with their bright, yellow blooms—make for a colorful addition to any plant patch.

Expert tip: If you plan to cut sunflowers from your garden—to display in your home or give as a gift—choose a compact variety that generates lots of blooms. Cut them in the morning and clip the stems at your desired length. Keep the top few leaves, but strip the rest that would sit in the water. Then watch the rest bloom in a vase with cool water in the coming days.

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| EASY ENTERTAINING |

BLOCK PARTY

The next time you host brunch, batter up. Our make-ahead waffles come together in a flash—and they're equally fluffy just-cooked or reheated from frozen. Then top them off with offerings like caramelized bananas, toasted walnuts in spiced syrup, and a sunny twist on fruit salad.

TEXT BY CLAIRE SULLIVAN RECIPES BY LAURYN TYRELL

PHOTOGRAPHS BY RYAN LIEBE

| THE MAIN |

One-Bowl Buttermilk Waffles

To incorporate whole grains, replace half of the white flour with whole-wheat or spelt flour.

- **3 large eggs**
- **3 cups low-fat buttermilk**
- **¾ cup vegetable oil**
- **2½ teaspoons baking powder**
- **1½ teaspoons baking soda**
- **¾ teaspoon kosher salt**
- **3 tablespoons granulated sugar**
- **3 cups unbleached all-purpose flour**
- **Vegetable-oil spray (optional)**
- **Brown-Sugar Bananas, Tropical-Fruit Salad, and Toasted Walnuts in Spiced Syrup (see recipes, opposite), for serving**
- **Additional toppings, like fresh berries, lightly sweetened whipped cream, and confectioners' sugar**

1. Preheat oven to 275°; set a wire rack inside a rimmed baking sheet and place on center rack.

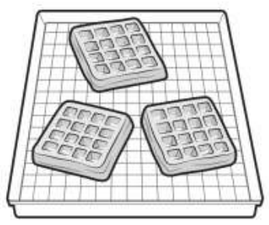
2. Whisk eggs in a large bowl. Whisk in buttermilk, oil, baking powder, baking soda, salt, and sugar to combine. Add flour and stir just until small lumps remain (do not overmix).

3. Preheat and prep a waffle iron per manufacturer's instructions. Pour in a scant ½ cup batter per waffle (amount will vary depending on iron), leaving a slight border around edges to prevent spillover. Cook until waffles are golden and crisp, 4 to 5 minutes. Remove from iron; toss back and forth between your hands to release steam and keep crisp, then transfer to rack in oven to keep warm (or see our make-ahead tip, right). Repeat with remaining batter. Serve waffles warm, with toppings.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 50 MIN.
SERVES: 8

A HOT IRON

For pillowy centers and deep wells to hold the syrup, we like the nonstick Cuisinart 4-Slice Belgian waffle maker, in Square ($60, *cuisinart.com*).



MAKE THEM AHEAD

After removing the waffles from the iron and tossing them back and forth to release steam, let them cool completely on a wire rack, then transfer to resealable plastic bags in single layers to freeze; they'll last up to three months. To reheat, pop single servings into a toaster, or place a batch on a rimmed baking sheet fitted with a wire rack (so they don't get soggy) and broil, flipping once, until warmed through, 3 to 5 minutes total.

"A waffle iron is essential for making these Belgian beauties at home, and such a worthwhile purchase: I also use mine for pressed grilled-cheese sandwiches, tuna melts, and even crispy-edged hash browns—I just pour the potato mixture right in."

—senior food editor Lauryn Tyrell

ILLUSTRATIONS BY BROWN BIRD DESIGN

| THE TOPPINGS |

Brown-Sugar Bananas

Use bananas without any brown spots: If too ripe, they'll turn mushy when cooked.

In a small bowl, whisk together 2 tablespoons each **honey**, **brown sugar**, and **water**. In a skillet over medium-high heat, melt 2 tablespoons **salted butter**. When foam subsides, add 2 just-ripe **bananas**, peeled and sliced ½ inch thick, in a single layer; cook, flipping once, until dark brown, 7 to 9 minutes total. Add honey mixture; cook 45 seconds and serve immediately. Cooled bananas can be refrigerated in an airtight container up to 1 day. Reheat over medium-low before serving.

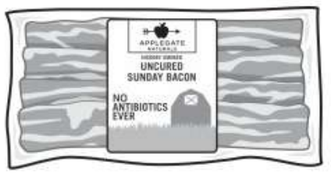
ACTIVE TIME: 5 MIN. | **TOTAL TIME:** 15 MIN.
MAKES: 1 CUP

Tropical-Fruit Salad

Toasted coconut can be made up to three days ahead and stored in an airtight container at room temperature.

Preheat oven to 325°. Place ¼ cup **unsweetened coconut flakes** on a rimmed baking sheet and toast, stirring once, until golden and fragrant, 5 to 7 minutes. Let cool. Peel, core, and slice ½ **pineapple**. Peel and halve 2 **kiwifruits** lengthwise and slice into half-moons. Toss fruit to combine, along with any accumulated juices. Peel, seed, and slice 1 small **papaya**; add to fruit mixture and gently toss to combine. Sprinkle with toasted coconut flakes; serve.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 15 MIN.
SERVES: 6 TO 8



SAVORY SIDES

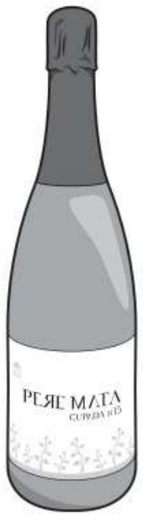
Balance out the meal with breakfast sausage and bacon. We like Applegate Naturals Sunday bacon. "It has a clean, minimal ingredient list and always cooks up crispy," says Lauryn.

Toasted Walnuts in Spiced Syrup

You can swap ¼ teaspoon ground cinnamon for the cinnamon stick. Stir it in with the nuts and vanilla.

Preheat oven to 375°. Toast 1 cup **walnut halves** on a rimmed baking sheet until fragrant, about 10 minutes. Let cool slightly; coarsely chop. Combine 1 cup **pure maple syrup** and 1 small **cinnamon stick** in a saucepan; simmer until reduced by half, about 10 minutes. Remove from heat; discard cinnamon. Stir in walnuts and 1 teaspoon **pure vanilla extract**. Nuts can be stored in an airtight container at room temperature up to 3 days.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 20 MIN.
MAKES: 1 CUP



FIZZY DETAIL

Sparkling wine adds to this spread's festive feel and is refreshing with a splash of OJ. Our go-to pour: Pere Mata i Coloma Cupada No. 22 Cava Brut Nature Reserva ($20, *astorwines.com*).

More Magical Toppings . . .

The possibilities are endless. To hit sweet notes, drizzle **dulce de leche** for caramel flavor, or slather on **Kerrygold salted butter** and store-bought **jam.** Or swing savory, and arrange **sliced cheese,** such as Brie, Bucheron, or cheddar, on the waffles and broil until bubbly and golden.

| WHAT'S FOR DINNER? |

Take a Twirl

Another thing we've learned this past year: Pasta fatigue is possible. To use your noodles in new ways, toss them with fresh herbs and vegetables. Here, spaghetti meets spinach and a lemony basil ricotta; pork-and-fennel meatballs pair up with a brothy orzo. Pick a hit and let your taste buds do a dance.

TEXT BY CLAIRE SULLIVAN RECIPES BY RILEY WOFFORD

"This dish is so versatile. You can use shelled favas instead of peas, and any delicate spring green in lieu of spinach."

—assistant food editor Riley Wofford

1

Spaghetti With Spinach, Peas, and Herbed Ricotta

- 12 ounces whole-milk ricotta (1½ cups)
- ½ teaspoon grated lemon zest, plus 2 tablespoons fresh juice
- 2 tablespoons chopped fresh basil, plus whole leaves for serving
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil, plus more for serving
- 1 sweet onion, such as Vidalia, thinly sliced (1½ cups)
- 3 cloves garlic, thinly sliced
- 12 ounces fresh spinach, tough stems removed, cut into 2-inch pieces (6 cups)
- 12 ounces spaghetti
- 1 cup fresh or frozen peas

1. In a bowl, combine ricotta, lemon zest and juice, and basil; season with salt and pepper. Heat oil in a large skillet over medium. Add onion and garlic; cook, stirring, until softened, 6 to 8 minutes. Add spinach; season generously and cook, stirring, until just wilted, about 2 minutes.

2. Meanwhile, cook pasta in a pot of salted boiling water 2 minutes less than per package instructions. Add peas; cook 1 minute more. Reserve 1 cup pasta water; drain. Add pasta, peas, and ¾ cup ricotta mixture to skillet. Reduce heat to low and stir, adding enough reserved pasta water to create a silky sauce; season to taste. To serve, dollop pasta with remaining ricotta mixture, drizzle with more oil, and sprinkle with basil leaves.

ACTIVE TIME: 20 MIN. | **TOTAL TIME**: 30 MIN.
SERVES: 4

FOOD STYLING BY GREG LOFTS AND RILEY WOFFORD; PROP STYLING BY SUZIE MYERS

PHOTOGRAPHS BY RYAN LIEBE

- 1 small onion
- 12 ounces ground pork
- 1 large egg, beaten
- 1½ teaspoons fennel seeds, crushed
- ⅓ cup grated Parmigiano-Reggiano, plus more for serving
- Kosher salt and freshly ground pepper
- 4 cups low-sodium chicken broth
- ⅔ cup orzo
- 2 tablespoons fresh lemon juice, plus wedges for serving
- Extra-virgin olive oil and fresh dill sprigs, for serving

2

Brothy Orzo and Pork Meatballs

Israeli couscous is a good substitute for the orzo.

1. Grate onion; squeeze out excess liquid. Transfer to a bowl (you should have ½ cup onion). Add pork, egg, fennel seeds, cheese, and ½ teaspoon salt; stir until just combined (do not overmix). With dampened hands, roll mixture into 24 balls, each about 1½ inches in diameter.

2. In a medium pot, bring broth and 1 cup water to a boil. Add orzo; cook 5 minutes. Add meatballs, reduce heat to low, cover, and cook, stirring once, until cooked through, 6 to 7 minutes more. Stir in lemon juice; season to taste. Serve with a drizzle of oil, more cheese, pepper, dill, and lemon wedges.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 35 MIN. | **SERVES:** 4

- 8 ounces medium pasta shells
- Kosher salt and freshly ground pepper
- 10 ounces broccoli, stalks peeled and sliced, florets separated
- ½ cup panko
- 1 cup grated Parmigiano-Reggiano
- 3 ounces thick-cut bacon, cut into ½-inch pieces
- 2 tablespoons unsalted butter
- ⅓ cup unbleached all-purpose flour
- 3½ cups whole milk
- 1 cup grated sharp white cheddar
- 1 can (14 ounces) quartered artichoke hearts, drained

3

Baked Broccoli-and-Artichoke Shells

1. Preheat oven to 425°. Cook pasta in a pot of salted boiling water 4 minutes. Add broccoli and cook 2 minutes more; drain. Combine panko and 2 tablespoons Parmigiano.

2. In a saucepan, cook bacon over medium heat until crisp, 4 to 5 minutes. Transfer to paper towels. Add butter to pan; melt. Whisk in flour; cook 1 minute. Slowly whisk in milk. Bring to a simmer; cook, whisking, until thickened slightly, about 4 minutes. Stir in remaining Parmigiano, cheddar, artichokes, broccoli, pasta, and bacon; season to taste. Transfer mixture to a 2-quart baking dish. Sprinkle with panko mixture. Bake until golden and bubbling, about 20 minutes. Let cool slightly before serving.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 45 MIN. | **SERVES:** 4

- 12 ounces penne or other short pasta
- Kosher salt and freshly ground pepper
- 3 tablespoons unsalted butter
- 4 cloves garlic, minced
- ½ teaspoon red-pepper flakes, plus more for serving
- 1 pound yellow cherry or Sungold tomatoes, halved
- ½ cup dry white wine, such as Sauvignon Blanc
- 4 skinless wild-salmon fillets (1 pound), preferably Alaskan
- ½ cup grated Pecorino Romano
- Chopped fresh parsley, for serving

4

Penne With Garlicky Tomatoes and Salmon

1. Cook pasta in a pot of salted boiling water 1 minute less than per package directions. Reserve 1 cup pasta water; drain. In a large straight-sided skillet over medium-high heat, melt 2 tablespoons butter. Add garlic and red-pepper flakes; cook 30 seconds. Add tomatoes and wine; bring to a boil. Cook until tomatoes burst and liquid is slightly reduced, 6 to 7 minutes. Season fish with salt and pepper; nestle into skillet. Cover, reduce heat to medium, and cook until just opaque, 4 to 5 minutes. Transfer fish to a plate.

2. Add pasta, cheese, and remaining 1 tablespoon butter to skillet with tomatoes; stir over low heat, adding reserved pasta water as needed to create a sauce. Season to taste. Serve with fish, parsley, and more red-pepper flakes.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 25 MIN. | **SERVES:** 4

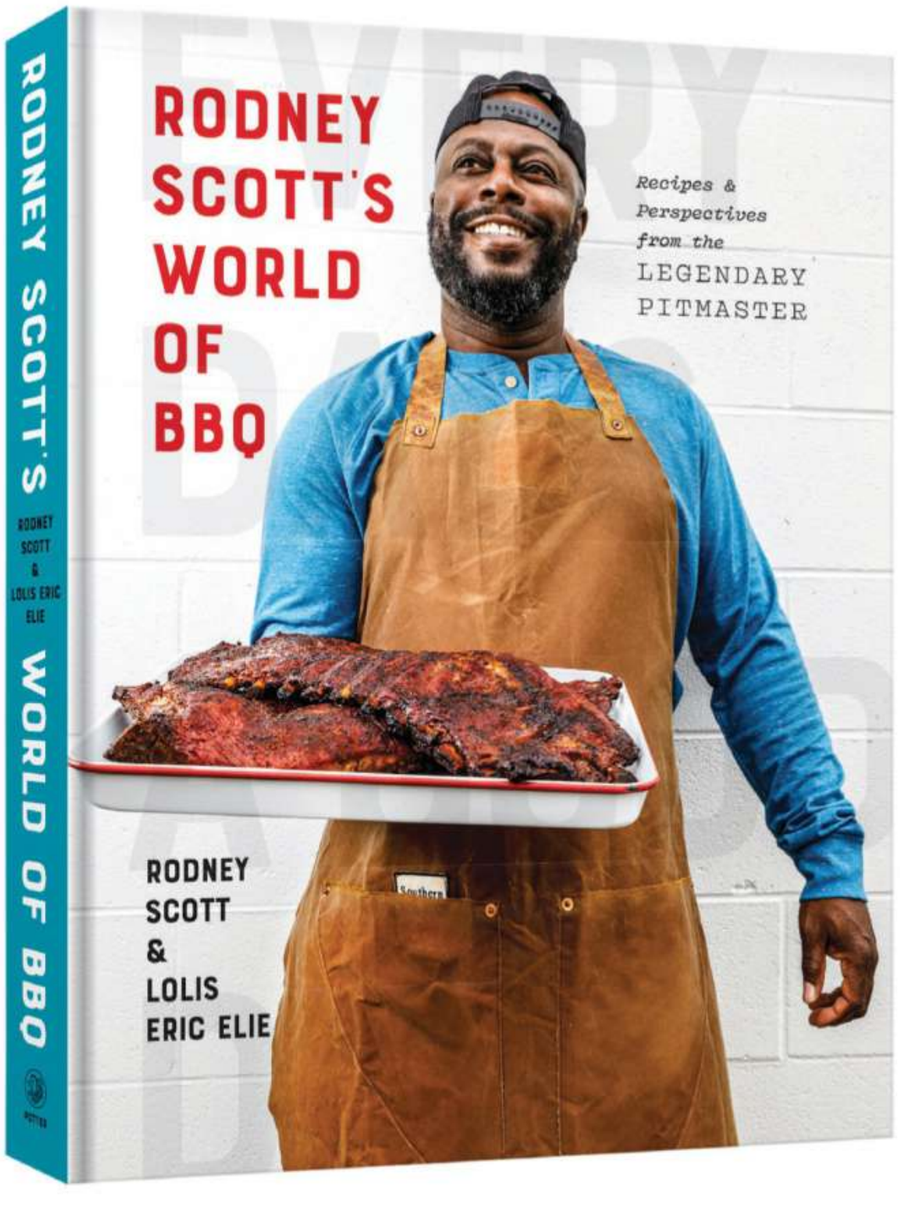
| POTLUCK |

Fuel Your Fire

Where there's smoke, there's mouthwatering barbecue—at least in the presence of these pros. In two new books, pitmaster Rodney Scott offers hands-on wisdom, and food historian Adrian Miller explores the roots of the treasured American culinary tradition.

TEXT BY CLAIRE SULLIVAN

FOR SOUTH CAROLINA–RAISED RODNEY SCOTT, barbecue is a calling. At age 11, he cooked his first hog when his father bartered a deal: *Get grilling, and you can go to that basketball game tonight.* Now, the king of 'cue has a mini empire. His first restaurant, Rodney Scott's Whole Hog BBQ, opened in Charleston in 2017, and he has an outpost in Birmingham, Alabama, as well as another coming in Atlanta. In *Rodney Scott's World of BBQ: Every Day Is a Good Day* (Clarkson Potter), written with Lolis Eric Elie, he shares life stories and how he learned his craft, plus recipes that go far beyond beef and pork. He'll teach you how to smoke a whole turkey, grill succulent fish (his secret is honey butter), perfectly char a vegetable salad, and then some. "The happiness I get when people are enjoying my food is one of the best feelings I can imagine," he says. Here's his sage advice for cooking over charcoal.


RODNEY SCOTT'S WORLD OF BBQ
Recipes & Perspectives from the LEGENDARY PITMASTER
RODNEY SCOTT & LOLIS ERIC ELIE
RODNEY SCOTT'S WORLD OF BBQ
RODNEY SCOTT & LOLIS ERIC ELIE

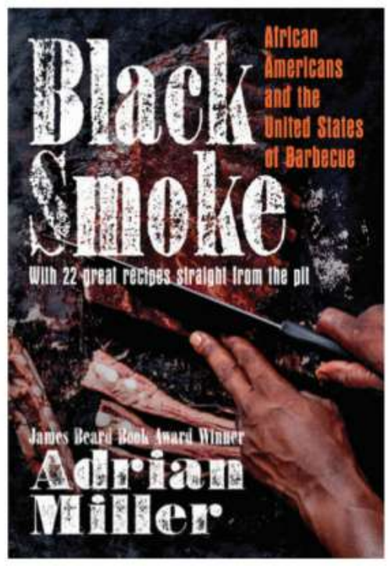
Rodney's Rules

1 — SET THE STAGE
Safety comes first. Don't get too close to the flames, and wash your hands well after handling raw meat. Next, start with a clean grill: The easiest way is to heat the grates and sweep off ash and debris with a grill brush. To light the fire, Scott suggests wetting pieces of cardboard and crumpled newspaper with a few tablespoons of bacon grease or cooking oil. Stack those in the lower rack of the grill, top with charcoal, and set the paper alight.

2 — CALIBRATE THE HEAT
Maintaining the right temperature is crucial. Control the airflow with the vents (open them to increase the heat; close them to lower it). Aim for 225 to 250 degrees for large pieces of meat, and between 400 and 450 for speedier items like burgers and veggies. "Take notes on what works," says Scott.

3 — FINISH WITH FLAVOR
The grill smoke is Scott's primary seasoning, but he often starts with a dry rub and finishes with a vinegar-based sauce, so it seeps into larger pieces of meat. His tool for an even coat is a clean rayon-head floor mop (yes, mop). He dunks one in a bucket of sauce to glaze whole hogs at his restaurants, and grabs one with a smaller head for backyard cooking (though a large basting brush works, too).

START YOUR GRILL
To get Scott's recipes for ribs, dry rub, and his vinegar-pepper sauce, hover your smartphone camera here or visit *marthastewart.com/rodneyscott*.


Black Smoke
African Americans and the United States of Barbecue
With 22 great recipes straight from the pit
James Beard Book Award Winner
Adrian Miller

HOT OFF THE PRESS

Our food editors have devoured *Black Smoke,* by James Beard Award–winning historian Adrian Miller (UNC Press). The tome traces barbecue to its Native American roots, and spotlights the people who have kept the culture alive through perseverance, creativity, and entrepreneurship. It also shares 22 recipes from those living legends. "I love how Miller teaches you about the Black pitmasters—both men and women—who have carried this tradition for so long," says assistant food editor Riley Wofford. "I'm dedicated to getting a smoker and trying the pork-belly burnt-ends recipe."

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| RECIPE REMIX |

SHAKE IT UP

A good margarita is your taste buds' passport to paradise. But the drink's tequila-and-citrus formula is also ripe for reimagining. We share the classic recipe for our tropical traditionalists, as well as grapefruit-forward and tart-cherry riffs, and a spicy frozen mango number that might just inspire some backyard cabana-building. So go ahead, find that lost shaker of salt and let your creative juices flow.

TEXT BY CLAIRE SULLIVAN RECIPES BY GREG LOFTS

1

To prep for friends, make a batch of the tequila, orange liqueur, and lime-juice mixture up to a day ahead. Refrigerate it in an air-tight container until you're ready to shake with ice and serve.

"Start with high-quality 100 percent-agave tequila for a great margarita. Our top-shelf pick is Casamigos. We also love Espolòn, which you can find at about half the price."

—deputy food editor Greg Lofts

1. The Original

—

Classic Margarita

Double this recipe to make two drinks; they'll fit in a standard cocktail shaker.

Run a wedge of **lime** around one side of the rim of a chilled rocks glass; dip rim in **coarsely ground pink salt** (or sea salt) to coat. Partially fill glass with **ice** (we prefer 1 large sphere for minimal melting and dilution). Fill a cocktail shaker halfway with ice. Add 2 ounces **blanco tequila** and 1 ounce each **orange liqueur,** such as Cointreau, and **fresh lime juice.** Shake vigorously until outside of shaker is cold and frosty, about 10 seconds; strain into prepared glass. Garnish with a **lime wheel** and serve immediately.

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SUZIE MYERS

To crush ice, pulse a few handfuls of cubes in a blender or food processor. (Or place them in a resealable bag, wrap it in a towel, and pound with a meat mallet.) Immediately return to freezer until ready to use.

2

For true fruit flavor, unsweetened 100 percent cherry juice is paramount. Look for it near other shelf-stable juices or in the refrigerated-drink aisle.

3

4

You can find mango cubes in the freezer section, or make them yourself by peeling, pitting, and chopping a whole mango and freezing the chunks in a single layer on a parchment-lined tray. Transfer them to a resealable bag until ready to use.

2. A Citrusy Swizzle

Grapefruit and Honey

To create a lower-alcohol version, we replaced the usual orange liqueur with honey.

In the bottom of a cocktail shaker, stir 1 tablespoon **clover** or **orange-blossom honey** with 1 tablespoon very hot **water** (from the tap) until dissolved. Fill shaker halfway with **ice** and top with 2 ounces **blanco tequila**, 2 ounces **fresh pink-grapefruit juice**, and ¾ ounce **fresh lime juice**. Shake vigorously until outside of shaker is cold and frosty, about 10 seconds. Strain into a tall, narrow glass, such as a Collins, filled with crushed ice. Stir with a swizzle stick or straw until glass turns frosty, about 10 seconds. Garnish with a peeled strip of **grapefruit rind**; serve immediately.

4. A Tropical Sip

Spicy-Sweet Frozen Mango

Reposado tequila is aged, lending a subtle smokiness that makes the mango's flavor pop.

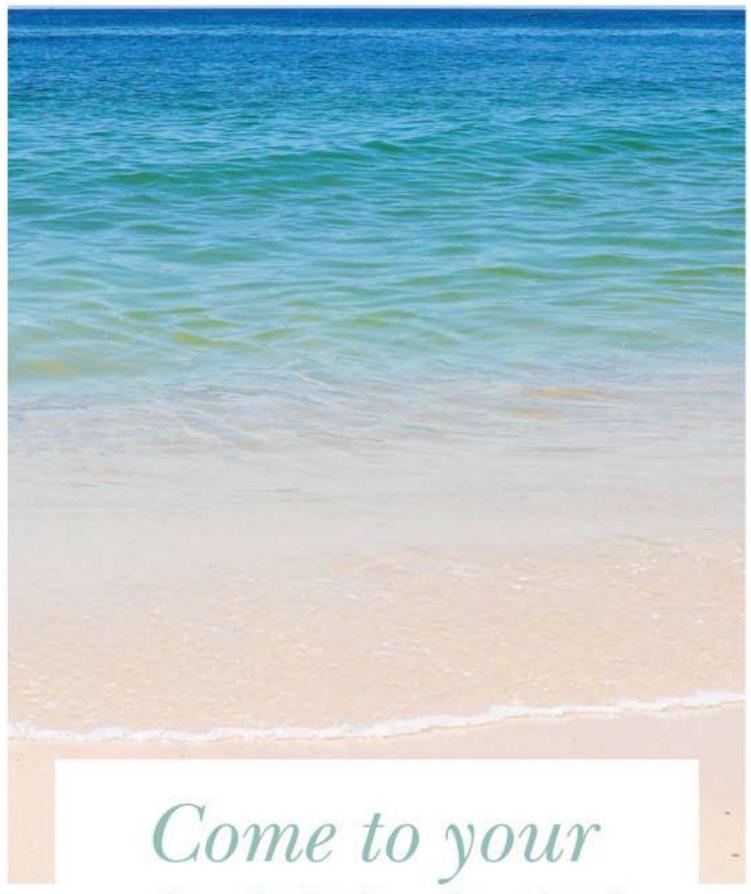
Run a wedge of **lime** around the edge of a chilled martini or coupe glass; dip rim in **Tajín** (or other chile-lime salt) to coat. Combine ½ cup **frozen mango cubes**; ½ cup crushed **ice**; 2 ounces **reposado** or **blanco tequila**; ¾ ounce **orange liqueur**, such as Cointreau; and 1 ounce **fresh lime juice** in a blender. Starting on low speed and gradually increasing to high, blend until very smooth and creamy, about 1 minute. Pour into prepared glass; serve immediately.

3. A Lip-Smacker

Tart Cherry and Ginger

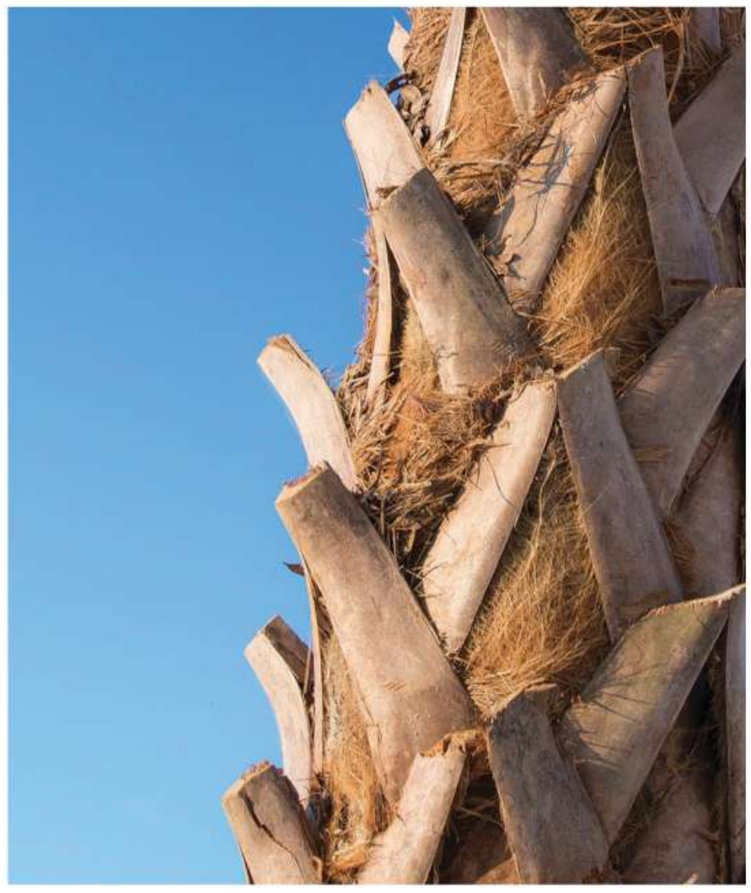
For a clear ruby color, stir (don't shake) this drink.

Fill a cocktail shaker halfway with **ice**. Add 1½ ounces **blanco tequila**; 1 ounce **ginger liqueur**, such as Domaine de Canton; 2 ounces chilled **unsweetened pure tart-cherry juice** (we like Ocean Spray); and ½ ounce **fresh lime juice**. Gently stir about 10 seconds. Strain into a chilled coupe glass; garnish with a **Luxardo cherry** and a **fresh ginger** slice. Serve immediately.



Come to your senses

Waves lapping. Sand between your toes. Warm coastal breezes. Steam rising off a plate of fresh shrimp. When you're ready, come experience the sights, sounds and scents of the Alabama Gulf Coast. We've missed you.



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May

"Where flowers bloom,
so does hope."

—Lady Bird Johnson

STYLING BY NAOMI DEMAÑANA

PHOTOGRAPH BY STEPHEN KENT JOHNSON

PRETTY & PINK

Rhubarb is the taste of springtimes past—of garden parties, crisp cocktails, and something baking in the kitchen. On the following pages, the old-fashioned vegetable (which often acts like fruit) invigorates a crop of new recipes. Top a tart, toss it in a cobbler, pickle it quick, or roast it for a compote you'll want to spoon onto everything. This seasonal star has serious range.

PHOTOGRAPHS BY
Kate Sears

TEXT BY
Christian Wright

RECIPES BY
Sarah Carey

LOVELY LENGTHS

Rhubarb, once called “pie fruit” or “pie plant,” grew popular in English desserts in the 19th century, when sugar became widely available there. Here, it adorns a striking tart. The secret to success is blind-baking the crust. Pop it in the oven before making the filling, so it gets firm and crunchy, and you’ll prevent a soggy bottom as the simple custard and scored rhubarb stalks get baked in.

RHUBARB CUSTARD TART

For all the recipes in this story, see page 98.

FRESH FORKFULS

It's usually coaxed in a sweeter direction, but rhubarb brightens savory recipes in some cultures, too (see Iranian lamb stew and English chutney). An American example is pickles. Our brine of white vinegar, sugar, and star anise gives them a bread-and-butter-pickle flavor made for slaws, sandwiches, and this salad of roasted beets and tender lettuces. (A splash of the juice joins mustard and fresh dill in the dressing.) Two more lip-smacking ideas: Mix them with chopped cilantro and parsley, olive oil, and pepper flakes for a chimichurri-like sauce on pork chops, or stir the liquid into a shrub.

GREEN SALAD WITH ROASTED BEETS AND PICKLED RHUBARB

EXTRA IDEAS

For more delicious ways to enjoy rhubarb, hover your smartphone camera here, or go to *marthastewart.com/rhubarb-recipes*.

The rhubarb stalk is high in fiber and rich in antioxidants. Discard the inedible leafy tops; they're full of oxalic acid, which can make you sick.

ROASTED RHUBARB-AND-SOUR-CHERRY COMPOTE

CREATE A COMPOTE

This intensely sweet-tart condiment is as versatile as it is vivacious. Sour cherries (fresh come late June, but frozen are fine, too) pack a punch, and keep their color when roasted with rhubarb and a splash of orange juice. It'll last in the fridge for at least a week.

1

SWIRL IT INTO YOGURT

The powerful flavors mingle well with the mild taste of fermented milk, and hold up nicely to the thick, super-tangy Middle Eastern version, labneh.

2

MIX IT IN A GIMLET

Puréed compote, gin, fresh lime juice, seltzer, and an ice-filled shaker are the makings of your new favorite aperitif. For the recipe, see page 99.

3

SERVE IT WITH BREAD AND CHEESE

It's a welcome foil to an extra-sharp cheddar, but looks lovely and enticing on any hors d'oeuvres plate, and (bonus) acts like jam when mashed on toast for breakfast.

You can make this confection up to a day ahead. Wrap it snugly in parchment and keep it in the refrigerator until you're ready to top and serve it.

SWEET SURPRISE

This tubular take on a mounded pavlova is at once easy and elegant. A voluminous meringue gets spread thinly on a parchment-lined baking sheet and cooks at 375 degrees. The high temperature (meringues usually bake at 200 or 250) renders it golden and a little crisp on top, but fluffy underneath. Once it's cooled on a rack, you sprinkle it with confectioners' sugar, spread on rhubarb-raspberry jam followed by sliced strawberries and whipped cream, and roll it up. Top it with more confectioners' sugar and lightly macerated berries, and revel in the sugar high.

STRAWBERRY-RHUBARB ROLLED PAVLOVA

ART DIRECTION BY JAMES MAIKOWSKI; FOOD STYLING BY CHRIS LANIER;. PROP STYLING BY SUZIE MYERS

CLASSIC COMFORT

Cobbler is perfect for kids to make on Mother's Day: The steps are few and easy to follow, and it requires no decorative contortions—you just drop the dough over the top, brush on heavy cream, add sliced almonds, and bake. It's also a marriage of opposite textures: greenmarket-fresh rhubarb and hardy Granny Smith apples, which give the filling structure. Both are low in sugar, so the filling calls for a cup and a half, with a tiny bit of ginger and lemon for bite. The biscuit topping is made with a combination of all-purpose flour and almond flour—enhanced by almond extract—which cuts down on the gluten and lends a delicate, sandy crunch.

RHUBARB-APPLE-ALMOND COBBLER

Make sure to cook the cobbler until it bubbles in the center. When the juices are boiling, they activate the cornstarch as a thickener, preventing a watery result.

finding their light

A modern renovation by a prior owner didn't turn a Minneapolis couple away from their classic New England–style dream home. See how they softened its edges, created a serene palette, and suffused it from attic to basement with warmth—just in time for their baby's arrival.

PHOTOGRAPHS BY WING HO | TEXT BY ALLISON DUNCAN

WORK-LIFE BALANCE
A handcrafted Smilow Design pendant lights the way into the attic home office, where maple built-ins with Sun Valley Bronze pulls hold books and supplies. The matching Room & Board Ellis desks have Hay Matin table lamps and West Elm Helvetica chairs; Bennett's grandmother painted the North Carolina landscape. The vintage Ligne Roset Togo sofa was found on 1stDibs and reupholstered in Kvadrat Coda fabric. The walls are covered in backed Penny Morrison Ashok fabric in Petrol, and the floor with a plush Commune for Christopher Farr rug; both help keep the space quiet.

ALEXANDRA GRAY BENNETT and her husband were ready to nest. Finally back together in their native Minnesota—after they married, he had moved to Boston for business school—the couple were looking for an ideal home to start a family in. "We were basically Trulia regulars," jokes Bennett. "But I remember the first moment I saw our house in 2017. I just had a feeling." Set in the leafy Kenwood neighborhood of South Minneapolis, the 2,300-square-foot, two-and-a-half-story 1920s cedar-shingle dwelling had a traditional foursquare design, with a room in each corner and a central hall and stairway. It ticked all their boxes: It was simple and beautiful, close to lakes and trails for their Labrador, and—the kicker—walking distance from one of the city's best playgrounds.

Two years and one positive pregnancy test later, Bennett made a call to Victoria Sass, owner of local firm Prospect Refuge Studio, asking her to help "whip the house into shape before the baby's arrival," remembers Sass. "I recall my first conversation with Alex so clearly. She used the term *homeostasis*, which is when your body establishes equilibrium with its environment. She and I describe it as the feeling of slipping into warm milk." Says Bennett, "I started reminiscing about the home my mom had created, and wanted to evoke those same feelings for my son." Her childhood abode was always welcoming, thanks to the quilts Karen Gray made for every occasion and proudly displayed. They made such an impression, in fact, that mom and daughter now run a contemporary-quilt company, Louise Gray (Louise is their shared middle name), together with cofounder and creative director Jocelin Johnson.

To achieve that comfortable balance, Sass softened the modern elements of the house. The prior owner, a Swiss engineer, had taken care of all the major structural upgrades, including adding a steel roof, updating the wiring and plumbing, and installing Miele appliances and Douglas fir–framed windows. But he also chose

industrial-ish details, like open steel shelving in the kitchen and wire stair railings. Sass's plan brought in family-heirloom textiles and art, along with kid-friendly additions like closed upper kitchen cabinets (better for hiding bottles and sippy cups). She also tackled two areas that hadn't been touched, the attic and the basement, adding a dreamy office up top and a spacious laundry-slash-playroom below. The color scheme, which subtly shifts from floor to floor, flows from earthy greens in the basement to monochromatic rusts and caramels on the main floor, where the living room is, to airy whites and blues in the bedrooms on the second floor. "There is nothing too jarring," says Sass.

The work was completed just before deadline, aka Bennett's due date. "Our contractor was at our house, wrapping up some projects, when I went into labor," she says. "They literally finished up while we were in the hospital, so bringing the baby home felt surreal. But now it feels like we've lived here for decades."

MODERN HISTORY

Above: **An 18th-century French Aubusson rug that belonged to Bennett's great-great-grandfather hangs on the living-room wall, which is painted in Farrow & Ball Wimborne White, the color used throughout the main floor. It echoes the tones of the Moroso Gentry sofa and pillows made of Sahco and Rose Tarlow fabrics.** ***Right:*** **Butcher-block and soapstone counters and a Miele range came with the house. New wooden upper cabinets, designed to match the pre-existing lower ones, replaced more industrial-looking open shelves. Sass gave them all Colonial Bronze pulls, and also added a Sub-Zero wine fridge.** ***Below:*** **Bennett in her living room.**

FINE DINING

Bennett wanted her home to highlight makers and artisans from around the globe, near and far. The dining nook off the kitchen features a handblown-glass light fixture by local design studio Hennepin Made and Soren chairs from Minneapolis–based Room & Board. On the far side of the marble Saarinen Tulip table from Design Within Reach, her son's sleek Micuna Ovo Max Luxe high chair fits right in. The backyard was landscaped by St. Paul–based designer Matt Wildenauer, who works with native plants.

SYMPHONIC SUITE

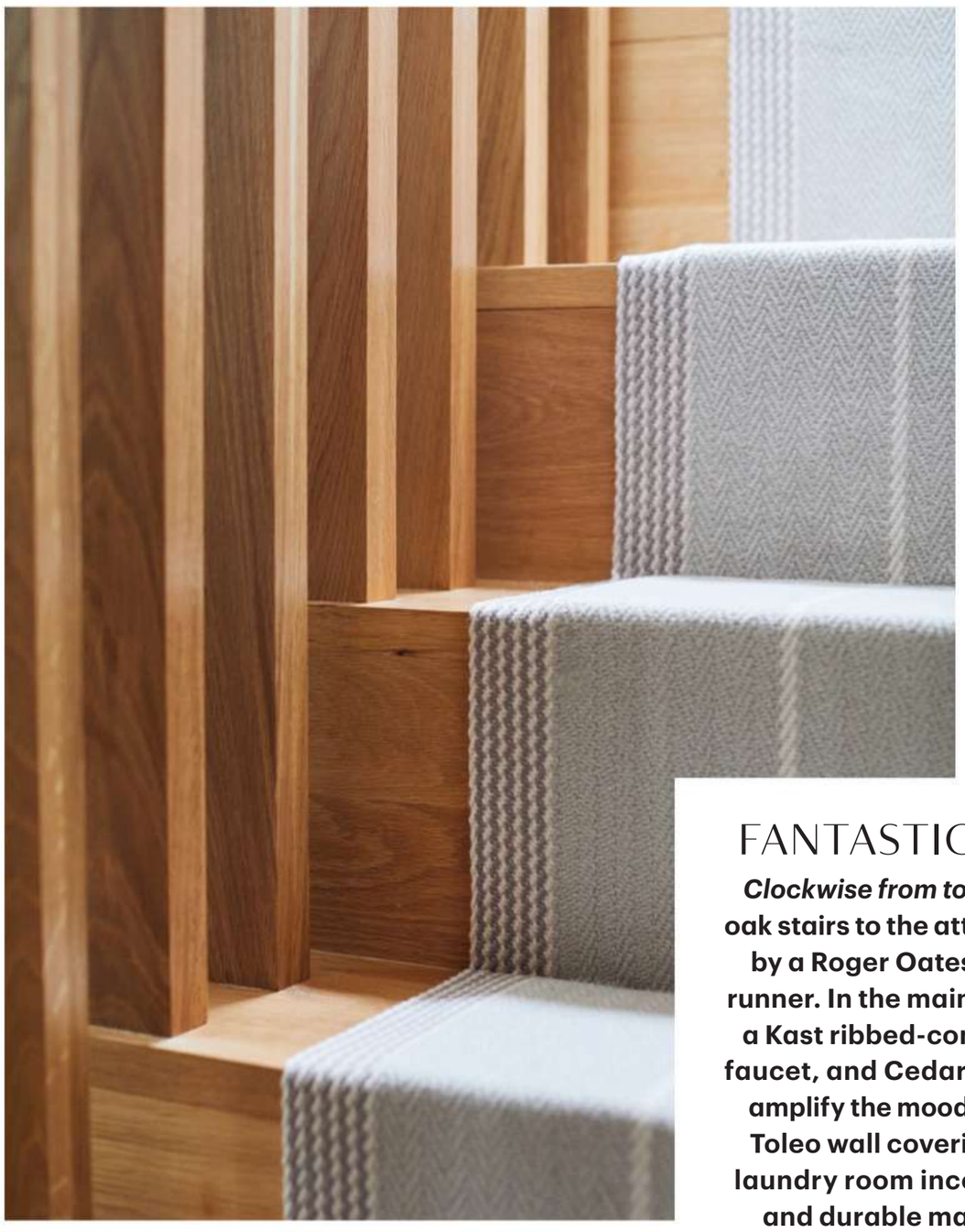
The couple's Ilse Crawford for De La Espada spindle bed is framed by custom draperies made of Fabricut Haze fabric, hung from a bronze French Return rod, and layered over a Horizons woven shade. They have matching Chelsea Textiles nightstands topped with Newport Lamp & Shade Company lamps. Hale Mercantile bedding, a lumbar pillow of Rose Tarlow Faso fabric, and walls painted in Farrow & Ball Wimborne White keep the mood light and bright. The rug is by Oyyo.

STORYBOOK SETTING

Scalamandré Raphael wallpaper and a Triple Seven Home light fixture (chosen because it's reminiscent of a bunch of balloons floating up and away) bring imagination and polish to the nursery. An antique artwork Bennett found in Mumbai hangs over a Kalon Studios Caravan crib draped with a Louise Gray Myna Little quilted baby blanket. A Room & Board sheepskin warms the floor, and the window has draperies of the same Fabricut Haze fabric used in the parents' bedroom.

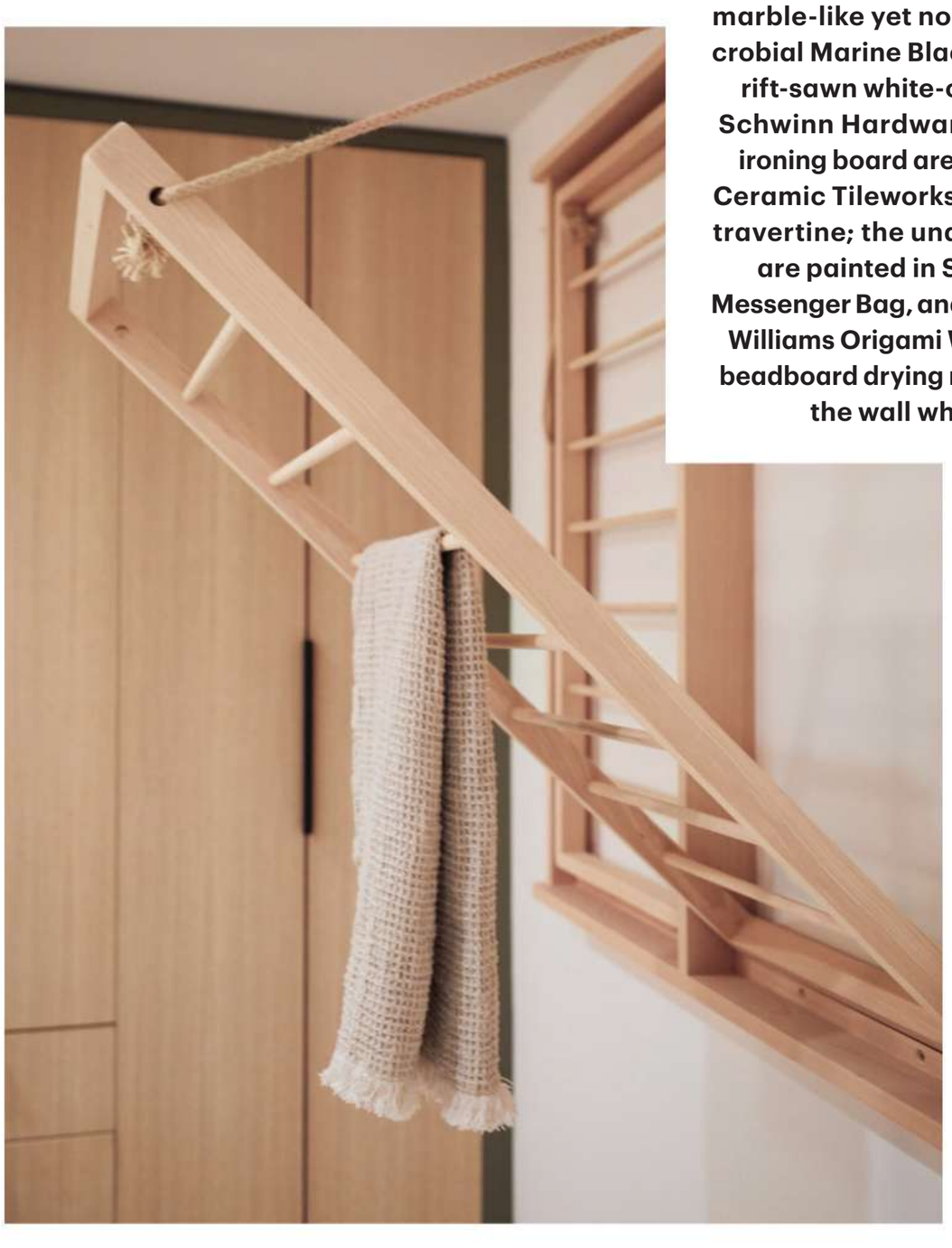
BEAUTY BELOW

Eight-foot-high ceilings and extra-deep, five-foot-wide Douglas fir–clad windows ensure the basement never feels dark. The custom-built white-oak storage cabinet is painted in Sherwin-Williams Messenger Bag; a cushion on top that's the size of a twin bed, made of French textile purveyor Élitis's Lotano fabric, turns it into a heavenly spot to hide with a book. The Visual Comfort Gaios lamp, Louise Gray Dune throw blanket, walls painted Sherwin-Williams Origami White, and patterned pillow from Etsy all play to the natural palette.



FANTASTIC FUNCTION

Clockwise from top left: **The rift-sawn oak stairs to the attic office are padded by a Roger Oates Design wool stair runner. In the main-floor powder room, a Kast ribbed-concrete sink, Santec faucet, and Cedar & Moss light fixture amplify the moody vibe of the Porter Toleo wall covering. The basement laundry room incorporates beautiful and durable materials, including marble-like yet nonporous and antimicrobial Marine Black slate countertops, rift-sawn white-oak cabinetry with Schwinn Hardware (the vacuum and ironing board are stored inside), and Ceramic Tileworks floors that look like travertine; the undercounter cabinets are painted in Sherwin-Williams Messenger Bag, and the walls in Sherwin-Williams Origami White. A Pulley Maid beadboard drying rack folds neatly into the wall when not in use.**



Simply THE BREAST

It's the most popular part of a chicken, the original white meat, and the subject of a zillion recipe searches come dinnertime. But look no further, superfans: With easy, inspired techniques that ensure it stays tender and juicy, these fresh recipes take America's favorite entrée to delicious new heights.

PHOTOGRAPHS BY
DAVID MALOSH

TEXT BY
MICHELLE SHIH

RECIPES BY
GREG LOFTS

SKILLET CHICKEN
WITH LEEKS
AND CARROTS

1
Wield One Pan

What's *not* to love about a whole roasted chicken? Well, it does take more than an hour in the oven. But we've adapted the fall favorite for the warmer months by using bone-in breasts to cut the cook time in half, and placed them on a bed of leeks, carrots, and bread cubes to soak up the meat's flavorful juices. While the chicken rests—key to keeping it moist—toss some mint in with the vegetables and return the pan to the oven. The result is a deconstructed stuffing that turns this single-skillet meal into a special occasion.

GRILLED BUTTERMILK-CHICKEN TENDERS WITH DIPPING SAUCES

For all the recipes in this story, see page 100.

Fat Chance

Wrap a bacon strip around each kebab, and the meat will self-baste as it grills—and take on a satisfying smokiness, too.

2

Pick Up Sticks

Chicken tenders grill quickly—almost too quickly (blink and they're suddenly dry and chewy). Not on these skewers, which benefit from a buttermilk brine and a blanket of bacon. Serve them with a choice of two dipping sauces—a creamy scallion ranch and a sweet-and-spicy romesco—that pair nicely with crudités, too. This fork-free meal will thrill the kids, and the kid in you.

3

Keep It Crisp

All the delicious crunch of fried chicken, with less mess—that's the elevator pitch for schnitzel. Pounding the breasts into thin cutlets helps them cook in a flash in a shallow layer of sizzling-hot oil, so in just a few minutes a side, they're done. We season the flour and the panko mixture, not just the meat, and add sesame seeds for more nutty crunch. Serve the dish with lemon-watercress-apple relish for a bright, peppery counterpoint.

CHICKEN SCHNITZEL WITH DILL AND SESAME

EDITOR'S TIP

You can never have too much schnitzel, so thank goodness it stores remarkably well in the freezer. Just stack cooled pieces in a resealable plastic bag with parchment paper between each layer. Reheat in the oven directly from frozen: 10 minutes at 400˚, and you're golden.

Herb Intel

We're convinced that dried dill is the secret ingredient in a famous chain's fried chicken—so we toss it into the breadcrumbs before dredging.

KUNG PAO CHICKEN

4

Give a Toss

Not all Chinese stir-fries use high heat; this Szechuan-inspired recipe calls for more of a steam-sauté in a covered pan. (Over very high heat, the exterior of the breast meat can seize up and get stringy.) Raw peanuts are worth seeking out: They have a meaty quality you won't find in the roasted kind. And the handful of dried chiles may seem like a lot, but they're here to suffuse the whole dish with a warm heat. They're technically edible, but we recommend parking them on the side of your plate.

EDITOR'S TIP

For seamless cooking, think like a chef and gather all your ingredients first. With everything chopped and measured in advance, you can have this meal on the table in minutes.

Breast Practices for Juicy Results

1

MAKE IT EVEN

Whether you're cubing chicken for a stir-fry or pounding it for schnitzel or a roulade, the goal is uniformity, so everything is done at the same time. Otherwise, a thin section can dry out before the thicker part crosses the finish line.

2

COOK IT FAST, THEN HIT PAUSE

Breast meat is particularly lean, so speed is your friend in preventing a fibrous texture. And remember the importance of rest: Let larger pieces sit for 10 minutes after coming off heat, so the juices get reabsorbed before serving.

3

PAY A PREMIUM

There's a valid reason that grocery stores charge extra for tenders: The tenderloin, or strip of muscle closest to the breastbone, really is particularly, well, tender. That said, breasts cut into strips are a good and budget-savvy (if slightly firmer) substitute.

ILLUSTRATIONS BY BROWN BIRD DESIGN

Outside the Box

For superior flavor and crunch, we coat the roulades in Dijonnaise and dip them in crushed Corn Chex cereal, which also keeps the dish gluten-free.

CHICKEN-CORDON-BLEU ROLL-UPS

Let's Roulade!

1

FLATTEN CHICKEN
Put a piece of plastic wrap on top, then use a mallet or cast-iron pan to pound the chicken to ¼-inch thickness, taking care not to make any holes.

2

ARRANGE FILLING
Spread on a thin layer of goat cheese (this is easiest at room temperature). Lay two pieces of prosciutto on top, overlapping if necessary, to cover cutlet.

3

MAKE SPIRALS
Starting from a short end, roll the cutlet as tightly as possible without forcing filling out the sides. Secure everything in place with a toothpick.

5

Rock and Roll

The iconic combination of chicken, salty ham, and gooey Swiss, all mingling in a breaded, fried exterior, is like the Beatles: Each part is great alone, but together they're incredible. We refined the classic cordon bleu, putting in prosciutto for the regular ham and tangy goat cheese for the Swiss, and rolling the filling in pounded cutlets instead of stuffing whole breasts. This guarantees a taste of everything in each bite—and no lonely, overcooked ends.

6

Keep It Together

Chicken salad starts with poaching the meat, which often means submerging a protein in hot water. But that shocks (and toughens) it, so we prefer to start cold, slowly warming the breast and liquid together so the meat stays silky. Our second trick is hacking (or loosely chopping) the meat, to create jagged shapes that grab onto one another and don't let go when mixed in a divine dressing of mayo, smoky chipotle, and fresh cilantro.

Quick Pickle

A five-minute brine gives radish chips sweet-and-sour snap—and a spoonful of the liquid in the dressing wakes up the chicken salad.

EDITOR'S TIP

A cleaver works best for hacking, but a chef's knife is fine, too. Cut the chicken against the grain into ½-inch-thick slices, then chop roughly in the opposite direction. Forget precision: The goal is to create irregular bite-size chunks.

"Sandwich architecture is important. I put the lettuce on the bottom, which cups around the chicken salad in an embrace, then add radish chips, and then sliced avocado—it makes for better structural integrity."

—deputy food editor Greg Lofts

HACKED-CHIPOTLE-CHICKEN-SALAD SANDWICHES

ART DIRECTION BY JAMES MAIKOWSKI; FOOD STYLING BY GREG LOFTS; PROP STYLING BY TANYA GRAFF

A FRESH POINT OF *VIEW*

RIPPLE EFFECT

Native grasses and wildflowers cover this coastal property. They include *Festuca molate* on the roofs of a glass-walled office and pool house, where it provides extra insulation. To the right, an infinity pool mirrors the ocean. Grassy *Carex pansa* and *F. mairei*, purple *Verbena bonariensis*, reddish *Salvia lanceolata*, and rosette-shaped *Agave attenuata* undulate down the hilly site.

When a talented Southern California landscape designer was tasked with creating a garden for this jaw-dropping setting in Big Sur, he knew there was no competing with its beauty. Instead, he complemented it, taking cues from the coastal home's natural surroundings and selecting a mix of natives and hardy plants originating from similar ecosystems around the world that would enhance, not overtake, the rugged locale. The result is a textural feast of billowy grasses, pert succulents, and occasional vivid blooms that look like they've flourished here all along.

PHOTOGRAPHS BY CLAIRE TAKACS | TEXT BY JOHANNA SILVER

WEST COAST LANDSCAPE designer Bernard Trainor doesn't believe there is just one way to make a garden. You can choose plants you love and take great care to cultivate them. You can consider what varieties will grow naturally or without too much intervention in a certain place, and let them do their thing. Or you can combine those methods in endless ways.

"Parts of my home garden need my touch every week," says the founder of the California-based firm Ground Studio. "But that approach would never work on this site." The location he's describing is atop a ridge in Big Sur, a staggering stretch of the state's Central Coast, bordered on the east and west by the Santa Lucia Mountains and the infinite-seeming Pacific Ocean. In 2012, Chicagoans Paul and Danah Fisher bought the property, started building a second home, and tapped Trainor to fulfill their dreams of living the quintessential indoor-outdoor Cali life.

Letting the site, with its soaring views, dramatic descent, and old trees, dictate the design was a no-brainer. "What's beyond the property is better than anything we could ever do—we couldn't put anything silly or ridiculous in front of it," says Trainor with a laugh. "At the same time, to garden on the coast is to have everything thrown at you." Plants must be tenacious enough to root themselves in dry, rocky soil and withstand strong sun, extreme heat in summer, and cold winds in winter. "They have to be really tough," he says.

To find those indestructible varieties, Trainor and his colleagues Ben Langford and David LeRoy compiled masses of California natives and cultivars native to similar elevations and coastal proximities around the world, such as Mediterranean Basin perennials, Australian shrubs, and South African succulents. They focused first on foliage and form, selecting plants with dark-green and gray leaves. Then they considered flower hues, including

TRAIL BLAZERS

***Above*: Shrubby Australian *Leptospermum laevigatum* and California native manzanita (*Arctostaphylos* 'Sentinel') flank a flagstone path in the garden, along with 'Jack-O-Lantern' aloes with orange blooms, *Carex pansa*, and *Sporobolus wrightii*. "I like to combine textures and colors and let the light handle the rest," Trainor says. "I'm almost using the aloe as a wildflower." *Left*: 'Otto Quast' Spanish lavender rubs shoulders with 'Rooikappie' aloe, a small, clumping hybrid with South African origins.**

CURVE APPEAL

Poured-concrete retaining walls, contoured to the shape of the hillside, contain masses of native grass–like *Carex pansa,* interspersed with the bright-purple blooms of Baja native 'De La Mina' verbena and pinky-orange flowers of South African *Cotyledon orbiculata*. On the top tier, a pair of *Thamnochortus insignis*, a wispy restio from South Africa, show off their fountain-like form.

pinks, purples, and oranges, mostly from succulent blooms.

Densely packed native grasses, which unify the landscape, blur the boundaries between the cultivated and natural surroundings. They also cling tightly to the slopes, helping to retain water and prevent erosion. “We did everything possible to make it look like there wasn’t a landscape architect with a tape measure here,” says Trainor of the project’s aesthetic. He allotted irregular spaces between pavers, “the way waves form impressions in sand on the beach,” and designed paths with casual curves and plants billowing on either side, so people strolling through feel as if they’re walking among sand dunes. Six years since its completion, the garden is largely self-sufficient. The plants thrive without fertilizer, pruning, or even supplemental water.

While some might have found the extreme conditions limiting, Trainor relished the challenge, as he firmly believes that the most beautiful designs come from having fewer choices, not more. Looking back, he likens the design to some of his favorite recipes. “Just a pinch of this and a pinch of that,” he says. “You don’t need every single ingredient available to make something really good.”

LOUNGE LIFE

Trainor designed gathering spaces all around the property. This western-facing terrace, off the main house designed by architecture firm Studio Schicketanz, is a favorite spot for the couple to enjoy cocktails and watch the sun set over the ocean. “We wanted the paving around it to feel like it’s disintegrating, so when you step off the patio, you’re quickly immersed in the landscape,” Trainor says. Nearby plantings include a coast-live-oak tree; grassy, orange-tipped *Thamnochortus insignis*; and ‘De La Mina’ verbena.

GOING BOLDLY

Artist, entrepreneur, and travel enthusiast Justina Blakeney believes every room needs three things to reach its potential (and help you reach yours): plants, pattern, and color. In her third book, *Jungalow: Decorate Wild,* she teaches how to layer those elements like a pro. Start here with a few of her style—and spirit-freeing—lessons.

PHOTOGRAPHS BY DABITO

LESSON NO.

1

FORAGE FOR COLORS

To home in on a palette for a project, I like to go on a walk and collect items based on their color. Pick up a full rainbow, or a few hues that capture a feeling. Back at your place, arrange everything on a solid-colored surface, and remove any pieces that stand out in a bad way. Then look for themes. Do any hues look particularly good together? Add some metallics—a brass bangle, a copper dish—to see which finishes work well. Once your mood board is complete, take a photo, and use it as a guide when picking out paint or shopping for rugs, furniture, or that perfect duvet cover.

When I started Jungalow over a decade ago, I had just moved into a 1920s bungalow court (multi-unit housing that surrounds a central courtyard) in Los Angeles. After my 10 years of living with the cobblestone and concrete of Florence, Italy, and Brooklyn, front-door access to a little bit of sunshine and greenery was a welcome change.

I felt revived by the sight of fluttering butterflies; the sounds of singing birds; the scent of citrus trees, lavender, and rosemary; and the feel of the warm sun on my face as I sipped my morning chai on the front porch. I invited these outdoor feelings inside by bringing in bamboo shades, botanical wall coverings, and lots and lots of plants. I converted those 500 square feet into a creative laboratory. It was the first time I had ever lived alone, and I leaned into the freedom of not having to compromise with parents, roommates, or boyfriends about my design choices. I furnished it with reimagined curbside finds and embarked on a series of DIY projects that turned the space into a spiraling kaleidoscope of color and pattern. It was *wild*.

For me, Jungalow represents the idea that a home is not just for living, but a place for making and doing. It's like a garden. It must be cultivated to create the conditions for healthy growth. Now, perhaps more than ever, it's so much more than a place to keep your belongings and take shelter. It is a sanctuary, a school, an office, a studio, a gym, a spa.

Like plants, we are all anchored and nourished by our roots. I'm Black and Jewish, or "Blewish," as I like to say. My childhood home in Berkeley, California, reflected my parents' different cultural and ethnic backgrounds. Mezuzahs and menorahs mingled with West African masks. Havdalah candles and challah plates were proudly on display, and above the fireplace mantel hung a giant surrealist painting from Ethiopia. At home, our "mixed-ness" was all I knew. It was comfortable, fun—beautiful, even. But outside in the world, things were different. People tried to categorize me and wanted me to categorize myself. Looking back, I can see that I was born of repeated blendings of ethnicity, class, and culture. It's essential to who I am, and I am not alone. People and practices mix all the time. And I believe that we are better off because of it.

My experiences have formed me just as much as my parents' influence. I will be forever grateful to my grandmother Bette, a travel agent who proselytized travel to any willing ear and organized elaborate trips for me and 22 of my closest relatives. I never lost the adventure bug I got from her. I lived in Italy for seven years during and after college, and ventured through Europe from there. By the time I turned 30, I had spent time in Madrid and Marrakech, Copenhagen and Córdoba, Jakarta and Jerusalem. Because of my heritage and travels, I've always felt at liberty to experiment with home décor. I believe that's what creativity is all about. In these lessons, my aim is to help others find their own magic in the mix.

Blakeney's third book, *Jungalow: Decorate Wild,* is out now. For more inspiration, follow her on Instagram: *@justinablakeney, @justinablakeneyhome,* and *@thejungalow.*

LESSON NO.

2

BRING THE OUTSIDE IN

Plants are not simply beautiful, natural forms—they are fellow living beings. Visiting botanical gardens is one of my favorite pastimes, but you don't need to travel to get inspired. Scouting for plants at local nurseries and in your neighborhood helps you identify not only which ones you like, but also which might thrive at your home. Tune in to the happiest plants when you're out in the world, and take note of their lighting and moisture conditions, as well as their containers. Inside my home, spear-like sansevieria and vivid croton thrive in areas with indirect light, like this corner of my office under my mood board.

FAR FLUNG
In the entryway of the L.A. home of Dabito, the photographer for all three of my books, a ceremonial headdress called a juju (or tyn), worn on special occasions by chiefs of the Bamileke people in Cameroon, hangs over a canvas with a carved wooden face from the Philippines. The Wallshoppe wallpaper is a Chris Benz design inspired by indigo-dyed fabric from Mali. Dabito bought the spoon in Cape Town, South Africa.

LESSON NO.

3

MIX STYLES YOU LOVE

Some of my apartments in Italy were modern, and some were downright medieval, but I loved how they all used natural materials like stone, marble, granite, travertine, limestone, and wood. I also adore tropical environments I've visited, like the Indonesian rainforest. To combine these styles in my L.A. design studio, I used pieces like this modern hardwood coffee table, with inlays reminiscent of pietra dura, a popular 16th-century Italian mosaic technique that spread to India, where it even decorated the Taj Mahal. It's a great example of how one item can contain ideas and materials from diverse cultures.

A GRAND ILLUSION

Do you like the look of graphic tile, but installing it right now just isn't going to happen? Emulate the effect with a large rug in high-contrast colors.

Excerpted from the new book *Jungalow: Decorate Wild*, by Justina Blakeney.
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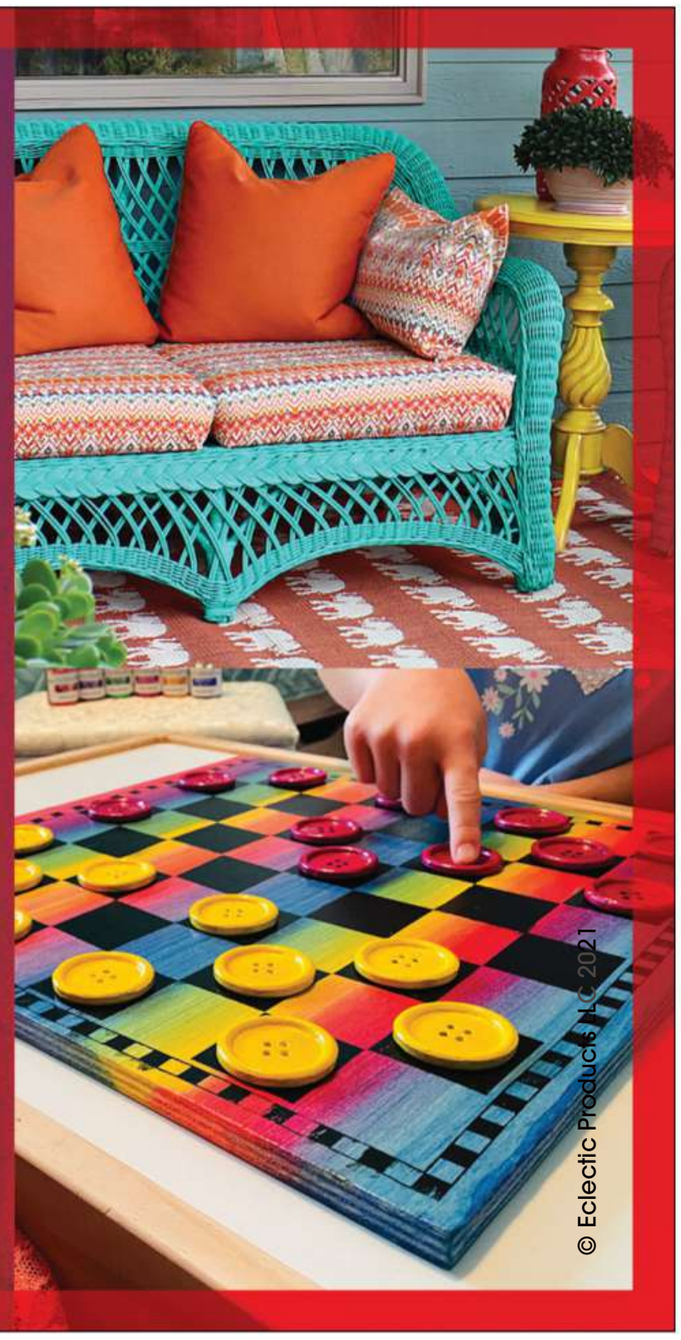

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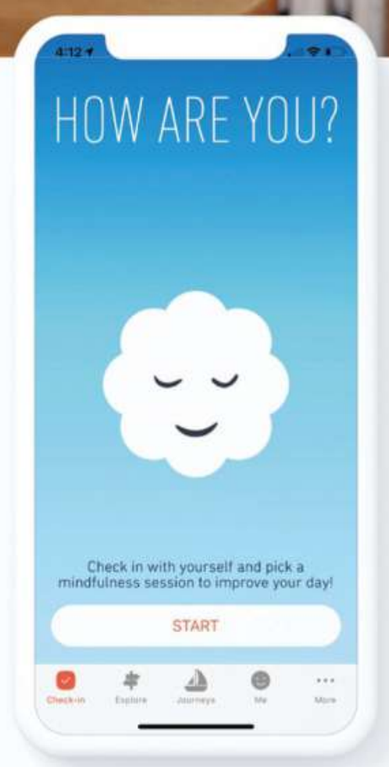

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The Workbook

| RECIPES AND SOURCES FROM THIS ISSUE |

Pickled rhubarb is a tangy pick-me-up in salads, sandwiches, and more. Turn the page for all of this month's recipes.

PHOTOGRAPH BY KATE SEARS

The Workbook

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GOOD THINGS

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Cinnamon-Sugar Ragamuffins

Assistant food editor Riley Wofford's grandma used to make these from scraps of biscuit dough. She'd pat them back together, sprinkle them with cinnamon sugar, and roll them up. With this recipe, you can bake your own comforting batch.

- **3 cups unbleached all-purpose flour, plus more for dusting**
- **¼ cup plus 1 tablespoon granulated sugar**
- **1 teaspoon kosher salt (we use Diamond Crystal)**
- **2¼ teaspoons baking powder**
- **¾ teaspoon baking soda**
- **10 tablespoons cold unsalted butter, cut into small pieces, plus more, softened, for serving**
- **1 cup low-fat buttermilk, plus more for brushing**
- **1 teaspoon ground cinnamon**
- **Coarse sanding sugar, for sprinkling**

1. Preheat oven to 425°. In a large bowl, whisk together flour, 1 tablespoon granulated sugar, salt, baking powder, and baking soda. Add butter; toss to evenly coat. Press mixture between your fingers to create flower-petal shapes. Slowly drizzle in buttermilk while stirring with a fork until dough begins to come together. Transfer to a lightly floured work surface; knead a few times to bring together.

2. Roll into a 16-by-11-inch rectangle. In a small bowl, combine remaining ¼ cup granulated sugar and cinnamon; sprinkle evenly over dough. Starting at one long end, roll dough into a tight log. Trim ends; cut into 12 equal pieces and place, cut-sides down, in a standard muffin tin. Freeze 15 minutes. Brush tops with more buttermilk and sprinkle with sanding sugar. Bake until puffed and golden, 15 to 20 minutes. Serve warm or at room temperature, with more butter, or store in an airtight container at room temperature up to 2 days.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 50 MIN.
MAKES: 12

PRETTY & PINK

PAGE 62

Rhubarb Custard Tart

DOUGH

- **1½ cups unbleached all-purpose flour, plus more for dusting**
- **2 teaspoons sugar**
- **1 teaspoon kosher salt (we use Diamond Crystal)**
- **10 tablespoons cold unsalted butter, cut into small pieces**
- **4 to 5 tablespoons ice-cold water**

FILLING

- **1 pound rhubarb, halved lengthwise into ¾-inch stalks if thick**
- **1¼ cups sugar**
- **⅓ cup unbleached all-purpose flour, plus more for dusting**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **2 large eggs**
- **½ cup heavy cream**
- **1 teaspoon pure vanilla paste or extract**

1. Dough: Pulse flour, sugar, and salt in a food processor until combined. Add butter and pulse until mixture resembles coarse meal, with some pea-size pieces remaining. Drizzle 4 tablespoons ice water over mixture; pulse several times to combine. Add more water as needed, pulsing until mixture holds together when pinched. Shape dough into a rectangle and wrap in plastic. Refrigerate at least 1 hour and up to 1 day, or freeze up to 3 months; thaw completely in refrigerator before using.

2. Preheat oven to 375°. On a lightly floured surface, roll dough into a 12-by-15-inch rectangle, about ⅛ inch thick. Transfer to a 9-by-12½-inch rimmed baking sheet or a fluted tart pan with a removable bottom, fitting dough into corners and folding over extra to create a double-layered edge. Refrigerate 15 minutes. Line dough with parchment and fill to top with dry rice or beans, or pie weights. Bake until edges are golden and bottom is beginning to dry out, 30 to 35 minutes. Remove parchment and pie weights; continue baking until golden brown on bottom, 10 to 12 minutes. Let cool 15 minutes.

3. Filling: Meanwhile, cut rhubarb into 11-inch lengths (if some are shorter, that's okay). Using a sharp knife, score rhubarb along rounded sides on a diagonal at 2-inch intervals (this helps heat penetrate and break up the fibers, so the tart is easier to slice once cooked).

4. In a medium bowl, whisk together 1 cup sugar, flour, salt, eggs, cream, and vanilla; pour mixture into cooled crust. Arrange rhubarb lengthwise over top, scored-sides up; sprinkle with remaining ¼ cup sugar. Bake until tart is puffed, golden, and just set in center, 45 to 55 minutes. Let cool on a wire rack at least 1 hour before serving. To serve, run a spatula under tart to release from sheet, then slide onto a cutting board. Cut into squares; serve at room temperature or chilled. Tart is best eaten the day it's made, but can be refrigerated, covered, up to 1 day.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 2 HR. 25 MIN., PLUS COOLING | **SERVES:** 10 TO 12

Green Salad With Roasted Beets and Pickled Rhubarb

- **3 medium golden beets (1 pound total)**
- **5 tablespoons extra-virgin olive oil**
- **Kosher salt and freshly ground pepper**
- **3 to 4 pieces Pickled Rhubarb (recipe follows), thinly sliced on the bias (½ cup), plus 2 tablespoons pickling liquid**
- **2 teaspoons Dijon mustard**
- **2 tablespoons chopped fresh dill or mint, plus more sprigs or leaves for serving**
- **2 to 3 heads Little Gem lettuce, or 1 to 2 small heads Boston or Bibb lettuce, torn into bite-size pieces (8 cups)**

1. Preheat oven to 400°. Scrub beets, then place on a piece of parchment-lined foil. Drizzle with 1 tablespoon oil; season with salt and pepper. Wrap in foil and roast until fork-tender, about 1 hour. Let stand until cool enough to handle. Rub off skins and discard. Halve beets and cut into ½-inch wedges (you should have 1½ cups).

2. Whisk pickling liquid into mustard, then gradually whisk in remaining 4 tablespoons oil and dill; season to taste. Toss lettuce, beets, and rhubarb with 2 to 3 tablespoons dressing; season to taste. Serve, sprinkled with more herbs and drizzled with more dressing.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 25 MIN. | **SERVES:** 6

Pickled Rhubarb

This condiment is super-versatile. Slice it and add it to a tangy slaw with fennel and cabbage, include it on a cheese plate, or mix chopped pieces with cilantro, parsley, olive oil, and red-pepper flakes to serve with grilled steak or pork chops.

- **12 ounces rhubarb**
- **1¼ cups distilled white vinegar**
- **⅓ cup sugar**
- **1¼ teaspoons kosher salt**
- **½ teaspoon whole black peppercorns**
- **1 star-anise pod**
- **3 cloves garlic, smashed and peeled**

Remove rhubarb peel in alternating ½-inch strips (creating stripes). Cut rhubarb into 4-by-¾-inch pieces (if thick, halve or quarter lengthwise, then cut into 4-inch pieces). In a saucepan, bring vinegar, sugar, ⅓ cup water, salt, peppercorns, and star anise to a boil. Fill a heatproof quart jar with rhubarb and garlic. Pour boiling liquid in to cover. Let cool completely, then cover and refrigerate at least 24 hours and up to 1 month.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 1 DAY
MAKES: 1 QUART

Roasted Rhubarb-and-Sour-Cherry Compote

- **12 ounces rhubarb, cut into 3-inch lengths (halved if thick)**
- **8 ounces fresh or frozen sour cherries (about 2 cups), defrosted if frozen, pitted or left on stems if desired**
- **3 strips orange zest (each about 3 inches long and ½ inch wide), plus 2 tablespoons fresh juice**
- **½ cup sugar**
- **½ teaspoon kosher salt**
- **2 teaspoons distilled white vinegar**
- **2 cardamom pods, crushed**

1. Preheat oven to 425°. Toss rhubarb and cherries with orange zest and juice, sugar, salt, vinegar, and cardamom. Spread mixture in a single layer in a 9-by-13-inch baking dish or a 9-by-12½-inch rimmed baking sheet (quarter sheet pan). Roast until softened and juicy, about 20 minutes. Let stand 5 minutes.

2. Using a spatula, carefully transfer rhubarb and cherries to a shallow dish. Pour juices from baking dish into a small saucepan; boil until reduced and thickened slightly, about 2 minutes. Pour over rhubarb. Serve warm or at room temperature, or refrigerate in an airtight container up to 1 week.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 45 MIN.
MAKES: ABOUT 2 CUPS

Roasted-Rhubarb-and-Cherry Gimlet

- **¼ cup Roasted Rhubarb-and-Sour-Cherry Compote (see recipe, left), plus 3 tablespoons syrup**
- **2 ounces fresh lime juice, plus wheels for serving**
- **8 ounces gin**
- **Seltzer, chilled, for serving**

Blend rhubarb-cherry mixture and syrup in a blender until smooth (you should have about ½ cup). Working in two batches, combine rhubarb purée, lime juice, and gin in a cocktail shaker, then fill with ice. Shake until cold, about 10 seconds. Divide among 4 lowball or rocks glasses filled with ice; top with seltzer and lime wheels.

ACTIVE/TOTAL TIME: 10 MIN. | **SERVES:** 4

Strawberry-Rhubarb Rolled Pavlova

PAVLOVA

- **Unsalted butter, softened, for brushing**
- **5 large egg whites**
- **Pinch of kosher salt (we use Diamond Crystal)**
- **1 cup granulated sugar**
- **2 teaspoons pure vanilla extract**
- **2 teaspoons cornstarch**
- **2 teaspoons distilled white vinegar**
- **Confectioners' sugar, for dusting**

FILLING

- **1 cup Rhubarb-Raspberry Jam (recipe follows)**
- **1 cup sliced strawberries, plus 1 cup whole or halved, for serving**
- **¾ cup heavy cream**
- **2 tablespoons granulated sugar**
- **1 teaspoon fresh lemon juice**

1. Pavlova: Preheat oven to 400°. Brush a 9-by-12½-inch rimmed baking sheet (quarter sheet pan) with butter. Line with parchment, leaving a 2-inch overhang on long sides; butter parchment. Whisk egg whites with salt on medium-high speed until soft peaks form, about 2 minutes. Continue whisking, gradually adding granulated sugar, until fully combined and stiff, glossy peaks form, 7 to 9 minutes more. Beat in vanilla, then cornstarch and vinegar. Spread mixture evenly into prepared sheet.

2. Reduce oven temperature to 375° and bake until pavlova puffs and collapses slightly, and turns golden brown and crisp on top, about 30 minutes. Remove from oven; let cool on sheet on a wire rack 5 minutes. Lightly dust top with confectioners' sugar. Turn out onto wire rack lined with a new piece of parchment, then peel off baked parchment and let cool 20 minutes more.

3. Filling: Spread jam evenly over pavlova, leaving a ½-inch border. Top with sliced strawberries in a single layer. Beat cream on medium-high speed to stiff peaks, then spread evenly over berries. Starting from one long end, roll up pavlova to form a tight log (lift with parchment from rack to make rolling easier), and place on a serving platter, seam-side down. If not serving immediately, refrigerate, wrapped in parchment, up to 1 day.

4. When ready to serve, toss whole or halved strawberries with granulated sugar and lemon juice; let stand 15 minutes. Top pavlova with macerated berries and sprinkle with more confectioners' sugar; slice and serve.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 35 MIN. | **SERVES:** 10 TO 12

Rhubarb-Raspberry Jam

- **1 pound rhubarb, cut into ½-inch pieces (about 3½ cups)**
- **6 ounces raspberries (1½ cups)**
- **12 ounces sugar (1½ cups)**
- **2 strips lemon zest (each about 3 inches by ½ inch), plus 1 tablespoon fresh juice**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**

Bring rhubarb, raspberries, sugar, lemon zest and juice, and salt to a boil in a heavy pot, stirring often. Cook, continuing to stir often, until bubbles slow, foam subsides, fruit rises to the top, and jam sticks to a wooden or metal spoon when lifted from mixture, 8 to 10 minutes. Let cool completely, about 2 hours. Refrigerate in an airtight container until cold, at least 4 hours and up to 1 month, or freeze up to 3 months.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 30 MIN., PLUS COOLING AND CHILLING
MAKES: 2½ CUPS

Rhubarb-Apple-Almond Cobbler

FILLING

- **1½ pounds rhubarb, cut into 1-inch pieces (about 5 cups)**
- **2 tart apples, such as Granny Smith (1 pound total), peeled, cored, and cut into ½-inch pieces (2½ cups)**
- **1½ cups granulated sugar**
- **3 tablespoons cornstarch**
- **½ teaspoon grated fresh ginger**
- **2 teaspoons fresh lemon juice**
- **½ teaspoon kosher salt (we use Diamond Crystal)**

BISCUIT

- **1½ cups unbleached all-purpose flour**
- **¼ cup finely ground almond flour**
- **¼ cup granulated sugar**
- **1¾ teaspoons baking powder**
- **¾ teaspoon kosher salt (we use Diamond Crystal)**
- **6 tablespoons cold unsalted butter, cut into pieces**
- **¾ cup heavy cream, plus more for brushing and serving**
- **¼ teaspoon pure almond extract (optional)**
- **Sliced almonds and fine sanding sugar, for sprinkling (optional)**

1. Filling: Preheat oven to 375°. In a large bowl, combine rhubarb, apples, granulated sugar, cornstarch, ginger, lemon juice, and salt. Transfer to a 2½-to-3-quart baking dish or 9-by-13-inch baking pan.

2. Biscuit: Whisk together both flours, granulated sugar, baking powder, and salt. Add butter; using your fingers, work it into dry ingredients until largest pieces are the size of small peas. Add cream and almond extract; stir with a fork until a soft, sticky dough forms. Scatter in small clumps evenly over fruit in baking dish. Brush dough with cream. Sprinkle with almonds, then sanding sugar.

3. Bake until cobbler is bubbling in center and biscuits are golden brown, 55 to 60 minutes (if browning too quickly, tent with foil after about 45 minutes). Let cool on a wire rack at least 1 hour before serving warm or at room temperature, topped with more cream.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 1 HR. 30 MIN., PLUS COOLING | **SERVES:** 6 TO 8

SIMPLY THE BREAST

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Skillet Chicken With Leeks and Carrots

To clean leeks, submerge sliced rounds in a bowl of water and agitate them with your hands to loosen any dirt. Keep them in the water, undisturbed, a minute or two longer to let the dirt sink to the bottom of the bowl, then lift them out with a slotted spoon to drain.

- **3 bone-in, skin-on chicken-breast halves (about 2 pounds total), room temperature**
- **Kosher salt and freshly ground pepper**
- **2 tablespoons unsalted butter**
- **3 tablespoons extra-virgin olive oil**
- **3 medium leeks, white and light-green parts only, cut into 1-inch rounds, then thoroughly washed and drained (2 cups)**
- **5 medium carrots, peeled and cut on the bias into 1½-inch pieces (2 cups)**
- **2 cups Italian-bread cubes (each about 1 inch square; from 1 small loaf)**
- **2 cloves garlic, minced (2 teaspoons)**
- **1 teaspoon grated lemon zest, plus 3 tablespoons fresh juice**
- **¼ cup lightly packed fresh mint leaves, sliced, plus more for serving**

1. Preheat oven to 450°. Pat chicken dry; season generously with salt and pepper. Heat a large, heavy ovenproof skillet (such as cast iron) over medium-high. Add butter and 1 tablespoon oil. When butter melts and foam subsides, add chicken, skin-sides down. Cook, undisturbed, until skin lifts easily from skillet and forms a golden-brown crust, about 5 minutes. Transfer to a plate, skin-sides up.

2. Add leeks, carrots, bread cubes, garlic, lemon zest, and remaining 2 tablespoons oil to skillet, stirring to evenly coat; season with salt and pepper. Return chicken and any accumulated juices to skillet, arranging breasts on top of vegetables in a single layer, skin-sides up.

3. Roast until a thermometer inserted into thickest part of breasts reads 160°, 25 to 30 minutes. Transfer chicken to a plate and loosely cover to keep warm. Stir mint into skillet; return to oven. Roast until vegetables are tender and golden and bread turns crisp, 10 to 12 minutes. Stir 1½ tablespoons lemon juice into vegetable mixture and sprinkle with more mint leaves. Drizzle remaining 1½ tablespoons lemon juice over rested chicken. Carve chicken; serve with vegetable mixture.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 1 HR.
SERVES: 4

Grilled Buttermilk-Chicken Tenders With Dipping Sauces

If you're using wooden skewers, soak them in water for 30 minutes before threading the chicken onto them so they don't catch fire on the grill. The dipping sauces can also be served with crudités like carrot and celery sticks or used to dress salads.

- **1¼ pounds chicken tenders (10 to 12), or cutlets sliced lengthwise into 1-inch strips**
- **Kosher salt and freshly ground pepper**
- **1½ cups buttermilk**
- **4 scallions, white parts only, halved lengthwise and smashed (light- and dark-green tops reserved for Buttermilk-Scallion Ranch Dipping Sauce, right)**
- **6 slices bacon (about 8 ounces), preferably center-cut, halved lengthwise (optional)**
- **Vegetable oil, for brushing**
- **Cocktail tomatoes and mini cucumber spears, for serving**
- **Buttermilk-Scallion Ranch and Spicy Romesco Dipping Sauces (recipes follow), for serving**

1. In a bowl or resealable plastic bag, season chicken with salt and pepper. Add buttermilk and scallions, massaging to evenly coat chicken. Refrigerate at least 12 hours and up to 1 day.

2. Drain chicken; discard scallions. Wrap each tender with a strip of bacon and thread onto skewers, being sure to skewer bacon at top and bottom of each strip.

3. Preheat a grill for direct-heat cooking over medium. Brush grates with oil. Add chicken, cover, and cook, turning skewers a few times, until bacon is crisp and chicken is just cooked through, 8 to 10 minutes. Serve with tomatoes, cucumbers, and dipping sauces.

ACTIVE TIME: 40 MIN. | **TOTAL TIME:** 12 HR. 40 MIN. | **SERVES:** 4

Buttermilk-Scallion Ranch Dipping Sauce

- **⅓ cup buttermilk**
- **¼ cup sour cream**
- **¼ cup mayonnaise**
- **5 scallions, light- and dark-green tops only, finely chopped (⅓ cup)**
- **¼ cup finely chopped fresh basil leaves**
- **½ teaspoon kosher salt**
- **¼ teaspoon freshly ground pepper**

Stir together all ingredients to combine. Serve immediately, or refrigerate in an airtight container up to 3 days.

ACTIVE/TOTAL TIME: 10 MIN. | **MAKES:** 1 CUP

Spicy Romesco Dipping Sauce

To skip the step of roasting and peeling a fresh bell pepper, use one store-bought roasted red or two store-bought roasted piquillo peppers instead.

- **1 red bell pepper**
- **1 clove garlic, smashed and peeled**
- **⅓ cup sliced or slivered almonds**
- **¼ cup crushed tomatoes or tomato sauce (from 1 small can)**
- **1 tablespoon white or dark balsamic vinegar**
- **¼ teaspoon cayenne pepper**
- **Kosher salt and freshly ground pepper**
- **⅓ cup extra-virgin olive oil**

1. Roast bell pepper directly over a gas flame, or on a rimmed baking sheet directly under the broiler, turning several times, until blackened all over, about 10 minutes. Transfer to a bowl or resealable plastic bag; cover or seal and let stand 10 minutes. Remove stem and seeds, then peel and discard blackened skin (a paper towel makes quick work of this). Tear pepper into pieces.

2. Pulse garlic and almonds in a food processor until finely chopped. Add roasted pepper, tomatoes, vinegar, cayenne, ½ teaspoon salt, and ¼ teaspoon pepper. Purée until smooth. With motor running, slowly add oil through feed tube until combined, a few seconds. Serve, or refrigerate in an airtight container up to 5 days.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 25 MIN. **MAKES:** 1 CUP

Chicken Schnitzel With Dill and Sesame

Double this recipe to feed a crowd or freeze leftovers for another meal. Just let the cooked chicken cool completely, then stack it between pieces of parchment and freeze it in a resealable bag for up to a month. Reheat directly from frozen in a preheated 400° oven on a rimmed baking sheet lined with a wire rack until chicken is warmed through and breading is crisp, 8 to 10 minutes.

- **2 large boneless, skinless chicken-breast halves, sliced in half horizontally, or 4 cutlets (about 1¼ pounds total)**
- **Kosher salt and freshly ground pepper**
- **⅓ cup unbleached all-purpose flour**
- **1 large egg**
- **¾ cup panko**
- **3 tablespoons sesame seeds**
- **4 teaspoons dill weed**
- **Vegetable oil, for frying**
- **Watercress-Apple Relish, for serving (recipe follows)**
- **Dijon or other mustard, for serving (optional)**

1. Preheat oven to 175°. Arrange chicken in a single layer on a large cutting board and cover with plastic wrap. Gently pound with the flat side of a meat mallet or the bottom of a heavy skillet to an even ¼-inch thickness. Season chicken on both sides with salt and pepper.

2. Place flour in a pie dish or a wide, shallow bowl; season with salt and pepper. Whisk egg in another dish until thoroughly combined (no clear streaks remaining). In a third dish, combine panko with sesame seeds and dill; season. Working one at a time, dredge chicken pieces in flour, turning to evenly coat and shaking off any excess. Dip in egg, turning to evenly coat and allowing any excess to drip back into dish. Dredge in panko mixture, turning and pressing with your hands as necessary to fully coat. Transfer to a rimmed baking sheet lined with a wire rack and let stand 10 minutes.

3. Heat ¼ inch oil in a large, heavy skillet (preferably cast iron) over medium-high. When it shimmers, carefully add 1 or 2 cutlets in a single layer (do not crowd pan). Cook, flipping once, until chicken is just cooked through and panko turns crisp and golden brown, 4 to 6 minutes total (if panko begins to darken too quickly, reduce heat slightly). Transfer to a wire rack set inside a rimmed baking sheet and keep warm in preheated oven while frying remaining pieces. Serve, with relish and mustard alongside.

ACTIVE TIME: 40 MIN. | **TOTAL TIME:** 45 MIN. **SERVES:** 4

Watercress-Apple Relish

- **1 large lemon (or 2 small)**
- **2 tablespoons Dijon mustard**
- **Kosher salt and freshly ground pepper**
- **3 tablespoons extra-virgin olive oil**
- **1 bunch watercress, cut into 1-inch pieces (3 packed cups)**
- **1 Pink Lady apple, cored and cut into a ½-inch dice (1 cup)**
- **½ small fennel bulb, cored and cut into a ½-inch dice (¾ cup)**
- **2 tablespoons capers, drained (rinsed first, if salt-packed)**

1. Slice peel and pith from lemon with a sharp paring knife, removing as little flesh as possible; reserve peel. Working over a large bowl (to catch any juices), cut away segments from between

membranes. Cut supremes into thirds and reserve in a small bowl; tip any juices on cutting board into large bowl. Squeeze membrane and peel over large bowl to extract juices.

2. Whisk Dijon into 2 tablespoons lemon juice in large bowl; season generously with salt and pepper. Slowly whisk in oil. Add watercress, apple, and fennel, tossing to evenly coat. Stir in capers and lemon pieces. Relish is best served the day it's made, but can be refrigerated in an airtight container up to 1 day.

ACTIVE/TOTAL TIME: 25 MIN. | **MAKES:** 3 CUPS

Kung Pao Chicken

Toasted raw peanuts have a meatier texture than store-bought roasted ones. Szechuan peppercorns are available in Asian markets and many grocery-store spice aisles. There is no substitute that perfectly mimics their distinct flavor and the subtle tingling, numbing sensation they elicit, but if you can't find them, a tablespoon of coarsely crushed black peppercorns can be used instead. For a less spicy dish, reduce the number of dried chiles to 10.

- **½ cup unsalted raw peanuts**
- **2 tablespoons vegetable oil, preferably peanut**
- **5 tablespoons reduced-sodium soy sauce**
- **1 tablespoon cornstarch**
- **4 teaspoons Chinese rice wine (Shaoxing) or sherry vinegar**
- **2 boneless, skinless chicken-breast halves (1¼ pounds total), cut into ¾-inch pieces**
- **4 teaspoons Chinese black vinegar or sherry vinegar**
- **2 teaspoons sesame oil**
- **1 tablespoon brown sugar**
- **2 teaspoons Szechuan peppercorns, coarsely crushed in a spice grinder or mortar and pestle**
- **15 small dried chiles (about ¼ cup), such as Szechuan or árbol, broken in half, stems and seeds removed**
- **1 tablespoon minced garlic (from 3 cloves)**
- **2 celery stalks, sliced on the bias into ¼-inch-thick pieces (⅔ cup)**
- **4 scallions, sliced into scant ½-inch-thick pieces (⅔ cup)**
- **Cooked white rice, such as jasmine, for serving**

1. Heat a large cast-iron or nonstick skillet or wok over medium. Add peanuts and 1 tablespoon vegetable oil; cook, stirring occasionally, until fragrant and golden brown in places, about 5 minutes. Transfer to a plate.

2. In a bowl, whisk together 3 tablespoons soy sauce, cornstarch, and rice wine. Stir in chicken; let stand 5 minutes. Meanwhile, combine black vinegar, remaining 2 tablespoons soy sauce, sesame oil, and brown sugar in a small bowl, stirring until sugar is dissolved.

3. Heat remaining 1 tablespoon vegetable oil in skillet over medium-high. Add peppercorns and chiles; cook, stirring frequently, until fragrant and chiles are blistering in places, about 1 minute. Stir in garlic; cook 30 seconds. Stir in chicken mixture, spreading in an even layer to edges of skillet. Cover, reduce heat to medium, and cook, undisturbed, until chicken is beginning to turn golden on bottoms but is not cooked through, 2 to 3 minutes.

4. Stir in vinegar-soy mixture and celery. Increase heat to medium-high and cook, uncovered, stirring frequently, until chicken is just cooked through and liquid thickens enough to become glossy and evenly coat, about 3 minutes. Remove from heat, stir in toasted peanuts and scallions, and serve with rice.

ACTIVE/TOTAL TIME: 45 MIN. | **SERVES:** 4

Chicken-Cordon-Bleu Roll-ups

- **2 large boneless, skinless chicken-breast halves, sliced in half horizontally, or 4 cutlets (about 1¼ pounds total)**
- **Kosher salt and freshly ground pepper**
- **1 log (4 ounces) garlic-and-herb goat cheese, room temperature**
- **8 slices prosciutto (4 ounces)**
- **3 tablespoons Dijonnaise, or 2 tablespoons mayonnaise combined with 1 tablespoon Dijon mustard**
- **2 cups gluten-free corn cereal, such as Corn Chex, finely crushed**

1. Preheat oven to 375°. Line a rimmed baking sheet with a wire rack. Arrange chicken in a single layer on a large cutting board; cover with plastic wrap. Gently pound with the flat side of a meat mallet or the bottom of a heavy skillet to an even ¼-inch thickness. Season on both sides with salt and pepper.

2. Divide cheese evenly among chicken cutlets, spreading to edges in a thin layer. Overlap 2 slices of prosciutto on each cutlet to fully cover. Starting from one short end, tightly roll up cutlets and secure each with a toothpick or small skewer. Brush with Dijonnaise to evenly coat. Roll in crushed cereal, pressing with your hands as necessary to fully coat. Transfer to prepared baking sheet, seam-sides down.

3. Bake until cooked through and crisp, 30 to 35 minutes. Let cool slightly. Remove toothpicks and slice; serve.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 45 MIN.
SERVES: 4

Hacked-Chipotle-Chicken-Salad Sandwiches

You can make this salad up to three days ahead and store it in an airtight container in the refrigerator. Put the pickled and drained radish slices in a separate airtight container.

- **1 whole bone-in, skin-on chicken breast, split; or 2 breast halves (about 1½ pounds total)**
- **Kosher salt and freshly ground pepper**
- **1 quart low-sodium chicken broth**
- **⅓ cup mayonnaise**
- **2 tablespoons minced chipotle in adobo**
- **1 teaspoon finely grated lime zest, plus 2 tablespoons fresh juice (from 1 large lime)**
- **⅓ cup finely chopped red onion**
- **½ cup chopped fresh cilantro**
- **4 large radishes, sliced into scant ¼-inch-thick rounds (⅓ cup)**
- **1 tablespoon distilled white vinegar**
- **1 teaspoon sugar**
- **Hawaiian buns or potato rolls; Little Gem, Boston, Bibb, or other crisp lettuce leaves; and sliced avocado, for serving**

1. Season chicken with salt; place in a saucepan just large enough to fit it snugly in a single layer. Add broth and enough water to cover chicken by 1 inch. Bring to a simmer over medium-high heat, then reduce heat to medium-low and cook at a bare simmer (tiny, sporadic bubbles slowly rising to the surface) until a thermometer inserted into thickest part of breast reads 160°, 15 to 18 minutes. Transfer to a cutting board and let cool until slightly warm,

about 30 minutes. Strain and reserve broth for another use.

2. Meanwhile, in a medium bowl, stir together mayonnaise, chipotle, lime zest, onion, and cilantro. In a small bowl, combine radishes, lime juice, vinegar, sugar, and a generous pinch of salt. Let stand, stirring a few times, 5 minutes. Drain radishes, reserving vinegar mixture.

3. Remove and discard skin and bones from chicken. Carve chicken against the grain into ½-inch slices. With a large, heavy knife (such as a cleaver or chef's knife), hack chicken into bite-size pieces with a brisk chopping motion. Transfer to bowl with mayonnaise mixture, along with 2 tablespoons reserved vinegar mixture; stir to combine and season with salt and pepper. Sandwich chicken salad in buns with lettuce, avocado, and pickled radishes; serve.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 1 HR. 10 MIN. | **SERVES:** 4

Floral Report

SOURCES, PAGE 30

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(ISSN 1057-5251) is published monthly except combined in January/February and July/August by Meredith Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Periodicals postage paid at Des Moines, IA, and at additional mailing offices. Standard Mail enclosed in editions JQ, JW. POSTMASTER: Send all UAA to CFS. (See DMM 507.1.5.2); NONPOSTAL AND MILITARY FACILITIES: Send address changes to Martha Stewart Living, P.O. Box 37508, Boone, IA 50037-0508. (Canada Post Publications Mail Agreement No. 40021219, GST #89311617BRT.) Reproduction in whole or in part without permission is prohibited. Martha Stewart Living is a member of the Alliance for Audited Media. SUBSCRIBERS: If the postal authorities alert us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time. ALL RIGHTS RESERVED. Occasionally, we make a portion of our mailing list available to carefully selected companies that offer products and services we believe you may enjoy. If you would prefer not to receive these offers and/or information, please send a note along with your address label to Martha Stewart Living, P.O. Box 37508, Boone, IA 50037-0508, or call 800-999-6518 (U.S. and Canada) toll-free. PRINTED IN THE USA.

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Remembering

"My colleague and our dear friend, Kevin Sharkey, took this photo of my daughter, Alexis, and her two young children and me seven years ago. It's hard to believe that the kids are now 10 and 9, and way too tall and heavy to carry on our shoulders. They've added so much joy to our lives and have greatly enriched our every day. Mother's Day is always special for me. I hope you can celebrate it with your family!"

—Martha

September 2014

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